

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
Meat Packing and Allied Industries

Volume 100

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Number 21

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# THE NATIONAL PROVISIONER

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



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## In this Issue

### NEW PROCESSING IDEAS AT SWIFT FAIR EXHIBIT

Public Shows Great Interest in Meat Operations	13
Smoking Demonstrated in Glass Tower	14
New Bacon Slicing and Wrapping Methods	15
Manual Operations Minimized in Sausage Making	16

### GIANT RETAILER MEETINGS PLANNED FOR CHICAGO

Meat Board to Stage Merchandising Programs	20
--	----

### APRIL SAUSAGE PRODUCTION ABOVE 1938

Loaf and Sliced Bacon Output Up	21
---------------------------------	----

### POSTERS AND RECIPES FOR BACON PROMOTION

### NEW LITERATURE OF INDUSTRY SUPPLIERS

### TRADE MARK APPLICATIONS

### NEWS OF TODAY AND YESTERDAY

Classified Advertisements will be found on Page 56.  
Index to Advertisers will be found on Page 58.

★

## IN EVERY ISSUE

MARKETS	Page		Page
Provisions and Lard	31	Hides and Skins	40
Tallowes and Greases	37	Livestock Markets	42
Vegetable Oils	39	Closing Markets	41
MARKET PRICES—			
Chicago Markets	52, 54	Cash and Future Prices	35
New York Markets	54	Hides and Skins Prices	41
PROCESSING PROBLEMS	23	CHICAGO NEWS	47
REFRIGERATION	25	NEW YORK NEWS	49
FINANCIAL	26	RETAIL NEWS	50



## "BOSS" at the New York World's Fair



In these illustrations are shown the "BOSS" Grinder, two "BOSS" Cutters and two "BOSS" Stuffers used in the Swift & Company sausage-making demonstration at the New York World's Fair.

Untouched by hand, the meat is carried by conveyors to the grinder and then to the cutters. By means of their automatic "BOSS" Unloaders, the cutters divert the meat directly into the stuffers from which it is stuffed into the casings.



See the "BOSS" give **Best Of Satisfactory Service**

### The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,  
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Mfr. "BOSS" Machines for Killing,  
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**ADELMANN**  
*for*  
**DEPENDABLE  
PROFITABLE  
RESULTS**  
**!**

The Adelmann Method of boiling hams insures results because of unusual exclusive features. It cooks the ham in its own juice. Flavor, texture, appearance and quality are greatly improved.

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Adelmann Ham Boilers are easiest to handle, quickest to operate, reduce shrinkage, and lower operation costs. They are simple to clean, last longer, perform better, produce the kind of boiled hams that really *sell*!

Made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel, Adelmann Ham Boilers offer the most complete line available. Liberal trade-in schedules make it actually *profitable* to dispose of worn, obsolete equipment for new Adelmann Ham Boilers. Ask for booklet "The Modern Method" today.

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# YOU CAN MAKE "TENDER SMOKED HAM" WITH PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

The Originators  
of  
"SAFE FAST CURE  
READY TO EAT  
HAMS"



We teach up-to-date practical methods of curing hams, bacon, loaves and sausage meats. The art is old, but the methods are new. *Learn to listen.*

Saltpetre and potassium salts were once the basis of all cures. Times have changed—raw materials are now converted and made into new quick-acting curing materials. Time marches on!

The art of curing hams is old—the methods are well known. Many years ago packers placed the well chilled ham in a heavy salt and saltpetre solution and waited 60 to 90 days for the soaking process to cure the ham.

A few years ago the process was shortened by stitch-pumping with a spray needle. Ten years ago Griffith introduced the artery pumping method of placing the cure in the ham directly. The result was the "Safe Fast Cure" and the Tender Smoked Ham.

Artery pumping is now a universal practice by all up-to-date packers

To cure a ham it is necessary for the ham to absorb 10% pickle solids. The method used is an open choice. To soak up the solids takes time and space. Stitch-pumping requires one-half the time and a lot of space. Artery pumping adds no more moisture than the other methods and saves 90% of the time and space. In all cases the added pickle is all lost in the smokehouse.

PRAGUE POWDER is made from a strong ham pickle, boiled, aged, settled, and forced

(as wet pickle) through a rapid drying process on fusion rolls. A drop of this cured pickle comes off the fusion rolls as a splash of dry powder—PRAGUE POWDER.

PRAGUE POWDER, as you see, is a pre-prepared substance and creates in the hams a delicate, sweet, tasty flavor. The original curing ingredients have been reduced and changed into a soft, powdery mass and called a "dry pickle."

A ham is made tender by artery pumping, and the use of pre-prepared PRAGUE POWDER Pickle gives a flavor that satisfies. All artery pumped hams can be finished in dry cure like "Sugar Cured Bacon"—this is good advice. A "Rich, Ripe Flavor" ham is desirable from the consumer's standpoint. The public requires a high color, a "ripe flavor" and a juicy ham.

When you use PRAGUE POWDER, either in the "Sweet pickle cure" or the "Dry ham cure" (as shown on Page 15 of the PRAGUE POWDER booklet) you are satisfying public taste. Ask for our "Dry Ham Cure" formula. It can be done.

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# DID YOU KNOW...

... the Norsemen apparently landed the first cattle in the western hemisphere at "Vinland" (probably Massachusetts) in the year 1007.



... veal is now being bleached with Bemis Veal Bleaching Cloths with the same degree of success as beef.



... though the last century has seen great strides in the preparation, handling, distribution and sale of meat, the use of bleaching cloths for securing smoother, white beef is comparatively recent.

... cut-to-fit bleaching cloths, as made by Bemis Bro. Bag Co., are providing packers with a most economical and efficient way to prevent dark and wrinkled beef reaching their trade.



... Bemis cloths are highly absorbent ... fit properly because they are especially designed and cut to size ... have all raw edges double-hemmed to prevent ravelling. Exceptionally durable they can be used over and over again. Ready to put on, Bemis cloths offer many advantages over the use of cloth by the yard.

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MAYER QUALITY  
THE UNSEEN INGREDIENT...

## ...into the Picnic Basket with YOUR PRODUCT

**F**LAVOR that wins favor . . . and steadily increased sales . . . marks meat

specialties that are made with Mayer's Curing and Seasoning Materials. Why? Because the "Unseen Ingredient" . . . Mayer Quality . . . lifts these products above competition.

*Pre-Season*

**YOUR HAMS WITH THE  
NEVERFAIL  
3-DAY HAM CURE**

***For Extra Sales Punch***

Hams cured with the NEVERFAIL 3-Day Ham Cure have an outstanding ham flavor which is remembered and reordered. That's because *the special aromatic flavor goes in with the cure*. Let us help you produce hams that are consistently tender and mild, juicy yet firm, appetizing in color and distinctive in taste. Write us!

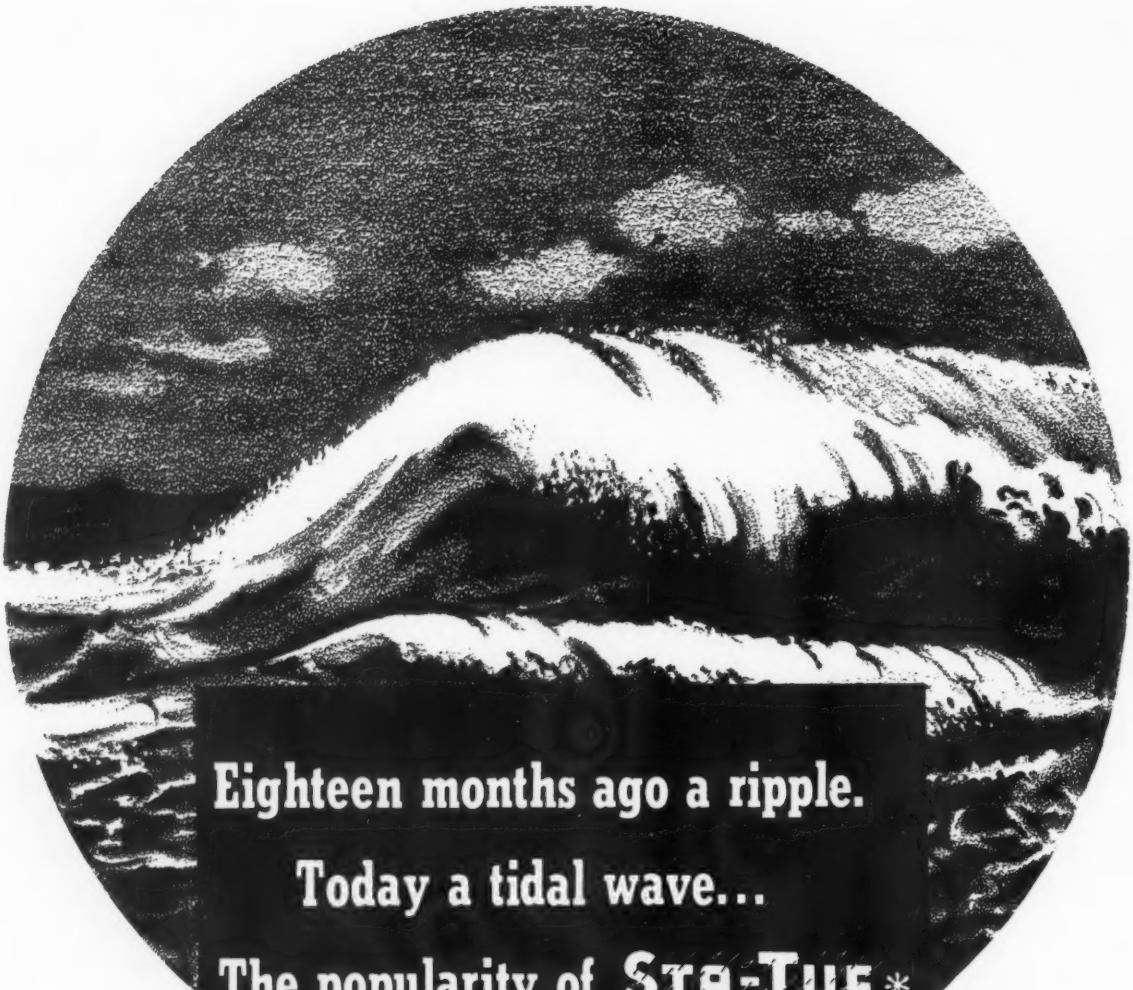
Mayer Quality depends on selection of the world's choicest natural spices . . . on the extreme care with which they are sorted, ground, refined and blended. Moreover, Mayer Quality results from checking every step in the manufacturing process with unsurpassed laboratory facilities, and from making *practical* tests in completely equipped curing cellars and sausage kitchens.

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**Today a tidal wave...**

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THE WET STRENGTH PAPER

**Sweeps across America!**

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Protects the bloom of fresh meats . . .  
doesn't tear or fall apart . . . comes off  
like a piece of cloth . . . actually costs  
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**H. P. SMITH PAPER CO.**

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Chicago, Illinois

# Seasoning THE NATION'S FOODS

C. O. S. SEASONINGS ALONE YIELD  
THE EXACT DEGREE OF STRENGTH  
THAT ASSURES UNIFORM FLAVOR

**W**HEN you buy C. O. S. SEASONINGS, you are not buying old seasonings that through age may have lost much of their seasoning quality.

Deterioration is not a factor when you use C. O. S. SEASONINGS. Scientifically produced from freshly ground, natural spices, the seasoning properties of all C. O. S. SEASONINGS are definitely fixed.

In the manufacture of C. O. S. SEASONINGS the whole spices are ground as needed. Fresh supplies of C. O. S. SEASONINGS are always available. This insures adequate supplies when you need them. It also insures uniform strength and seasoning characteristics.

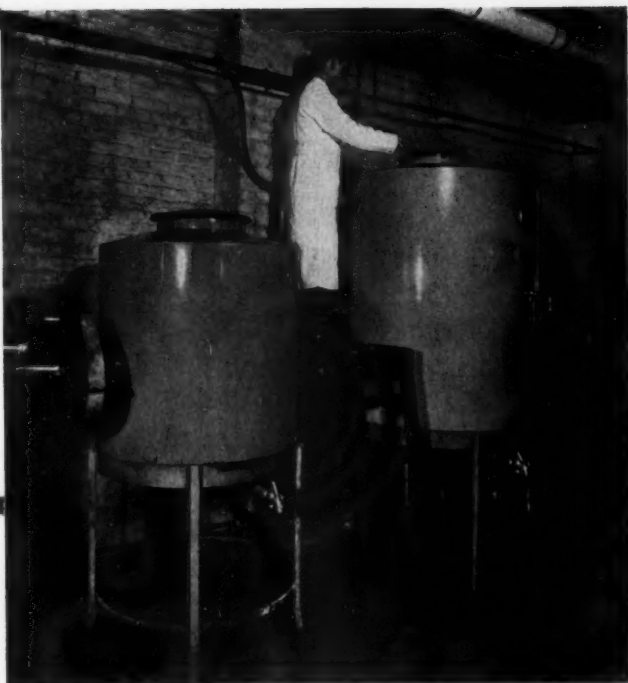
If you try C. O. S. SEASONINGS, we are convinced you will prefer them always. They require no storage space. They are clean and do not add to the ever-present and unavoidable bacterial content of foods. They do not discolor the product. They do not add grittiness or off-flavor. They are ECONOMICAL. They give you CONTROLLED SEASONING.

*If these considerations interest you, write for further information and Free working samples.*

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Step No. 3 in the Manufacture of C. O. S. SEASONINGS

*Removing chlorophylls from the spice extractions. The natural color extracted from spices is precipitated in these tanks. By the Stange Patented Process, the objectionable color is eliminated without affecting the spice flavor adversely.*



*We purchase and carry in stock on our own premises, large supplies of natural whole spices. These insure ample supplies which are available only for manufacture into C. O. S. SEASONINGS. Spice—and spice alone—is the basis of all STANGE'S C. O. S. SEASONINGS.*





## You can fill that order to a "T" with **ARMOUR'S NATURAL CASINGS**

● Women don't buy blindfolded. And when they buy sausages they demand appetizing appearance *plus* flavor.

Armour's Natural Casings can be a big factor in helping you get more sausage business on both those counts . . . and more.

In the first place, natural casings have a texture that's porous. So, the smoking you give your sausages really penetrates into the meat . . . gives them that zestful goodness that sells and sells.

Then, natural casings are of a resilient, flexible nature that makes them cling tightly to well-stuffed sausages . . . gives them the plump, fresh look that housewives want.

Add to that the fact that natural casings are protectors of your product's tender juiciness and it becomes clear why we feel that natural

casings are your logical choice. . . . And you can be sure of the finest by ordering Armour's Natural Casings. Strict standards of quality, careful grading, complete selection and Armour's reputation for excellence of finished product is a paid-up insurance policy of your satisfaction. Give your next casing order to your local Armour Branch House.

### **ARMOUR'S NATURAL CASINGS**

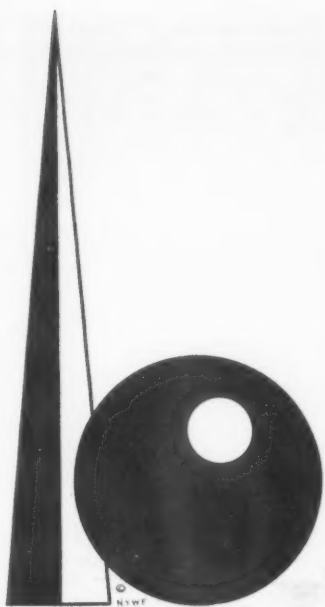
ARMOUR and COMPANY, CHICAGO, ILLINOIS



# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*

MAY 27, 1939



## Cost-Cutting Production Methods at Packer's Fair Exhibit

**F**OOD is playing a leading role in the current "Greatest Show on Earth"—the 1939 New York World's Fair—as it has in all other big and little shows of this character. The reasons are obvious: Food is man's first need. As such it is in his thoughts more frequently and excites his interest more often than any other requirement for his existence, happiness and well being.

Production and preparation of food requires a huge investment in land, buildings, processing and manufacturing machinery and distribution equipment and engages the working time of a very large percentage of the population. Food is the one product in which everyone in the country has an interest as a producer, processor, distributor or consumer.

Of all foods, meat is the most important from dietary, volume and value standpoints. It is fitting, therefore, and should be gratifying to livestock producers, and everyone engaged in processing and distributing meat, that it is being featured on one of the largest sites at the New York World's Fair—of two and one-half acres, beautifully landscaped—in one of the most unique and attractive buildings among the hundreds con-

structed for exhibition purposes and in an intensely interesting and highly constructive manner designed to give the many thousands of fair visitors facts and information on meats in general and on certain steps in its processing in particular.

### Building and Its Displays

Packers and sausage manufacturers who visit this Swift & Company building will find much to admire in its design and construction, in its setting in a veritable fairyland of trees, pools and shrubbery and in the facilities it provides for the convenience of visitors.

They will see displays planned to give retailers

### PROCESSING METHODS ON DISPLAY

The Swift super air liner, on a beautifully landscaped tract of two and one-half acres, where New York World's Fair visitors may see bacon sliced, frankfurters made and hams and bacon smoked. New production methods are shown for the first time in the bacon slicing room and the sausage manufacturing plant.



information on the most modern and effective methods of displaying, advertising and merchandising meats, from which many packer promotional ideas can be culled, as well as effective methods for informing housewives about new recipes and on the advantageous preparation of the less expensive cuts of meat. Any packer or sausage manufacturer can apply many of these in his own business.

Their greatest interest will be centered at three points where meat processing operations are being performed and

where there have been applied new ideas in methods and equipment, designed to speed up operations and cut costs, which may bring about fundamental changes in some plant operating practices.

The building, located on the Avenue of Pioneers, is shaped like a super air liner with extended blue wings terminating in glass inclosed manufacturing pavilions. One of these houses a bacon slicing room and coolers and the other a complete, self-contained sausage manufacturing plant specializing in the production of frankfurters, the fair's official "red hots."

A glass inclosed smoking tower rises from the mahogany hull. Hams and bacon are smoked in the traditional manner in this tower. A great glazed-in public lounge, floating in a pool 100 ft. in diameter, is another feature of the building. The comfort of visitors, with special attention to the retail food trade, is provided for throughout the exhibit by means of benches and easy chairs in cool halls in the hull.

The newest merchandising methods for retail food dealers, as well as new recipes and current meat information for housewives, are presented in the institutional and exhibit sections of the main building. Relationship between livestock producer and meat consumer is shown in a separate exhibit by means of an animated graph.

### Smoking Hams and Bacon

The centuries-old process of smoking hams and bacon, which is basically almost the same as that used in earliest Colonial days, is demonstrated in the central section of the main building. Here are installed four two-story, glass inclosed smokehouses, cooler, preparation room and wrapping room where visitors may see all operations in the production of smoked hams and bacon from the time the cured meats are received until they are wrapped ready for sale. Among the visible operations are scraping with a bell scraper, branding, hanging and slinging on cages, smoking and wrapping in parchment.

This smoked meat production department occupies a circular area, the circumference of which is constructed of

### PROCESSING DRAMATIZED

- 1.—Two of the four-story, glass inclosed smokehouses where hams and bacon are processed. Visitors are able to see into fire pits as well as to watch just what occurs during the smoking operation.
- 2.—Inside looking out. Visitors watch hams and bacon being branded and hung on stainless steel cages ready for smoking.
- 3.—A conveyor carries bellies into slicing machine, which is entirely inclosed in a white enamel casing. Slicing is continuous. Tongs are used for handling.

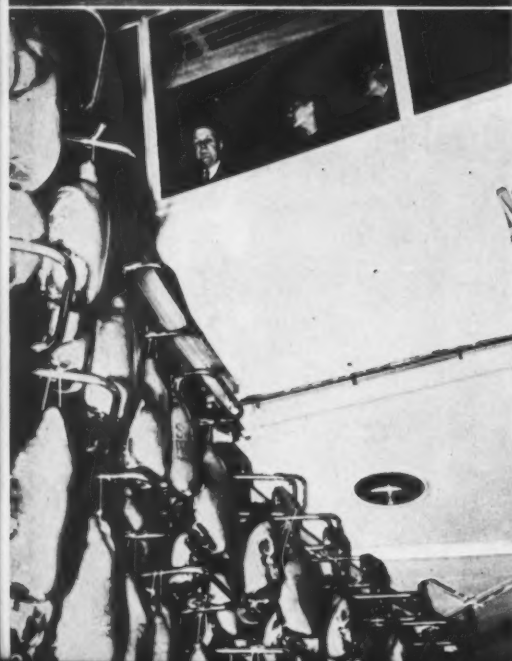
double glass. Each room and all of the four smokehouses are segments of the circular area and triangular in shape. Walls are of tile, the rails of galvanized iron and cages are of stainless steel. Small motors installed above the rails and operating through an endless chain turn the cages during smoking.

### Equipment and Processing

Interiors of each of the two floors of each smokehouse and the fire pits under each house are visible to visitors. Heat is generated by steam coils equipped with thermostatic controls to maintain uniform temperatures and smoke is produced by burning hardwood and hardwood sawdust. All operations are carried on under regular production conditions.

Stainless steel tables are installed in preparation and wrapping rooms. The cooler, 24 ft. wide by 30 ft. long, is refrigerated by a unit cooler. Two gas fired boilers and a 3-ton ammonia compressor supply heat and refrigeration for this section of the building. Smokehouses have a capacity of 48 cages with 18 hams of 10 to 12 lbs. average to the cage.

Hams of the regular type are produced, the smoking operation requiring from 40 to 55 hours. Visitors learn that only certain grades of hickory sawdust, resulting from the first cutting of the tree and including the bark carrying the natural tree sap, are used in smoking. Steam jets are installed in each house to maintain a high relative humidity during the latter stages of the smoking operation.



## SLICING OPERATIONS

- 1.—Slicing machine automatically spaces the slices in groups weighing approximately one-half pound.
- 2.—Wrapping is done on scales, no wrapping table being used. Workers face in direction of conveyor travel instead of toward conveyor.
- 3.—Tongs are used to handle the bacon when making weight and arranging slices.
- 4.—A trained worker uses the loud speaker system to tell assembled spectators about Premium sliced bacon.

It might be expected that smoke and moisture in these houses would fog the glass fronts and make it difficult for the visitors to obtain a clear view of the meats being smoked. No such difficulty has been experienced, undoubtedly due to the use of double glass.

These operations of handling and smoking hams and bacon are of great interest to the public. Large crowds surround the smoke tower at all times and many questions are asked of the attendants stationed at intervals to explain equipment and processes. While the packer will also find this section of the display unusual and well worth studying, particularly as a demonstration of how a routine processing operation can be dramatized to build consumer interest and good will for meat, he will discover nothing particularly new or revolutionary here in either equipment or methods.

### Bacon Slicing Innovations

This is not true in the bacon slicing and sausage manufacturing displays, however. In both of these exhibits, new equipment and methods, developed by members of the Swift organization, as well as new adaptations of conventional equipment, which simplify and speed up operations and cut production costs, are demonstrated for the first time. Many of these new ideas undoubtedly could be applied profitably in commercial production.

The bacon slicing department includes a glass inclosed depressed area in which

are housed a cooler, refrigerating machinery and slicing and wrapping equipment which can produce 11,000 lbs. of  $\frac{1}{2}$ -lb. transparent cellulose wrapped packages every 12 hours.

Among the innovations in the slicing and wrapping room, several of which are shown in accompanying illustrations, are a new design of slicing machine with a capacity of 330 slices per minute, a wrapping conveyor constructed of narrow strips of stainless steel instead of a solid stainless steel or mesh belt, the elimination of wrapping tables and the fact that employees doing wrapping face in the direction of belt travel instead of toward the conveyor.

The slicing machine is totally inclosed except at points where bellies enter it and slices are discharged. It is of Swift design and construction. The knife has a reciprocating motion in a vertical plane. A cam device automatically separates the slices into  $\frac{1}{2}$ -lb. groups after they are deposited on conveyor, obviating the need for labor to perform this operation. Bellies are carried into the slicer on a roller conveyor with tongs being used to handle the meat at this point. The casing inclosing the machine is constructed of white enameled sheet iron, sections of which can be removed readily for changing knife, oiling and inspection.

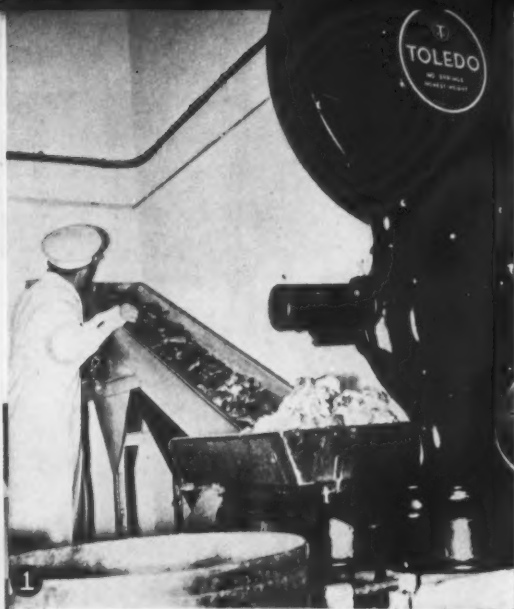
As shown in the illustration, wrapping conveyor is composed of seven strips of narrow endless stainless steel equally spaced to provide a conveying width about equal to, or slightly greater than, the length of a slice of bacon. These stainless steel strips operate over idle rollers spaced at regular intervals along the length of conveyor travel. Wrapping conveyor terminates at a stainless steel chute over which the package slides to a short stainless steel conveyor at the packaging table.

### Wrapping and Packaging Methods

Wrapping is not done on side tables in the customary manner but on the scales. Each wrapper, therefore, not only wraps but also makes the weight. While more scales are required under such a set-up, this increase in investment is unimpor-







### CONVEYORS REPLACE TRUCKS AND SHOVELS

A stainless steel belt conveyor handles ground meat into silent cutters from where it is delivered mechanically into stuffers. There is no manual handling of the meat from the cooler to the stuffing table.

tant providing production per worker is increased sufficiently. It is understood that this is possible and that the labor saved makes the additional investment in scales a very profitable one.

Placing the workers in a position to face the direction of belt travel, instead of toward the conveyor, is also said to increase working efficiency, particularly because the employee is not inclined to slow down at intervals when there may not be the customary amount of bacon on the conveyor. In other words, not being able to see what is coming, she works steadily and is more disposed to do her share.

### Bacon Room Personnel

Sixteen neatly uniformed girls are employed on the wrapping and packaging line, including one grader, one expasser, one paper placer, ten wrappers and three at the packaging table, one of whom wraps the cartons in glassine paper after they have been packed and check weighed. Facts and information on Swift Premium sliced bacon are announced to the assembled spectators at frequent intervals over a loud speaker system by a girl especially trained for this work. Room is maintained at a temperature of 58 degs. F.

The bellies are received in 200-lb. boxes from the Jersey City plant of Swift & Company and are delivered from cooler to slicing room in covered stainless steel trucks. All other equipment installed or used in the room is either white enameled or stainless steel.

### NEW SAUSAGE METHODS

- 1.—A conveyor handles diced meat from cooler to grinder.
- 2.—Cutter unloading device deposits meat on a stainless steel chute over which it slides into stuffing machine.
- 3.—Stuffing table is constructed so that stuffing operation is not visible to spectators.

Walls are white enamel. All women workers wear hair nets and gum and enameled finger nails are forbidden. The room and operations in it are visible to fair visitors from three sides and, like the smoke tower, is attracting great numbers of interested spectators.

The explanation of the decision to make a sausage manufacturing plant a part of the Swift's World's Fair exhibit was made by Charles H. Swift, chairman of the board, at the official opening of the building and displays on May 3.

"Red hots," he said, "belong to an old, old family. Sausage has been a favorite dish of mankind for thousands of years. Some of the men who made them guarded their formulas closely and handed them down from father to son. And so an air of mystery sprang up about sausage, and people made all kinds of guesses as to what went into them. A little of that mystery has clung to the product right down to the present day. Partly to dispel that last lingering bit of mystification, we've set up the frankfurter manufacturing unit, demonstrating to the public for the first time on such a scale the manufacture of one of its universal food favorites."

### New Equipment and Methods

This department of the Swift exhibit is accomplishing its purpose in a most interesting and convincing manner. Beginning with the arrival of the cuts of pork and beef, the operations show in order the dicing of the meat, transfer of this diced meat from cooler to grinder and all the operations of cutting, stuffing, linking, curing, smoking, cooking, showering and packing.

The packer and sausage manufacturer will see here equipment and methods which he will wish to study carefully for possible application in his business, for this department represents a new high in efficient handling and in sanitation, in the opinion of observers in the meat packing industry.



Capacity of the department is 3,000 lbs. of frankfurters per day. Equipment installed includes one No. 5156 Boss superfed grinder, two size 50 Boss silent cutters of unusual construction, two 200-lb. stuffers, a linking table of interesting design and the necessary coolers, refrigerating equipment, air compressor, curing room, smokehouses, cooker, showers, packing tables, scales, etc. Sausage manufacturing room, curing room, smokehouses, cooker, showers and packing room are all glass inclosed and most operations in them are visible to spectators. Walls are of white and all equipment, including trucks and cages, is of white enameled or stainless steel. Product is handled from stuffing bench through the operations of curing, smoking, cooking and showering and into the packing room on an overhead rail. Sausage manufacturing room is maintained at a temperature of 60 degs. Fahrenheit.

No ice is used in preparing the meat for stuffing as the grinder and cutters are equipped with jackets through which cold brine is circulated during their operation. This method of maintaining the temperature of the meat at a safe point has been found very effective, economical and sanitary. Water is added to the meat in the silent cutter at a point invisible to the public; the flow is controlled by a foot-operated valve.

### No Manual Handling

Stuffing machines are located at each end of linking table, which is constructed in such a manner that the actual operation of stuffing cannot be observed. The casings are prepared outside the sausage manufacturing room and are brought to the stuffers on metal tubes from which they may be transferred quickly to the stuffer horn.

The most novel and interesting feature of this sausage manufacturing room, however, is that the meat is not handled manually into any of the machines. A stainless steel belt conveyor brings meat from the cooler and drops it into the hopper of the grinder and a second stainless steel belt conveyor handles the ground meat into one or another of the silent cutters.

These latter machines, as will be noted from the angle of the ground meat conveyor in the accompanying illustration, are specially constructed and have their bowls raised higher from the floor than cutters of conventional design. This increased height is necessary to permit the emulsion, deposited on a chute by the cutter unloading device, to slide by gravity into the stuffer. Thus none of the meat is touched by hands or is handled manually from the time it is put on the conveyor in the meat cooler until it is stuffed. The number of workers required is reduced to a minimum. A sausage maker, a stuffing machine operator and three linkers comprise the production force ordinarily busy in the sausage manufacturing room.

### Cooking and Smoking

The frankfurters are linked  $5\frac{1}{4}$  in. long, hung on wood sticks and moved into the curing room where they remain for about one hour in a temperature of 90 degs. F. and a relative humidity of 75 to 80 per cent. Two smokehouses are installed; in the first of these, the "cold" house, the franks remain for 45 minutes in a temperature of 115 to 135 degs. F. They are then transported to the "hot" house where they are smoked at a temperature of 175 degs. F. for another 45 minutes.

Cooking at 165 degs. F. for 15 minutes in a Jourdan cooker and showering until the temperature of the franks reaches 70 degs. F. completes the operation. The cages are then moved into the packing section where the franks are dried for 15 minutes before they are packed. All operations of smoking, cooking, showering and packing the sausage

### OPERATIONS SPECTATORS SEE

- 1.—Franks are linked  $5\frac{1}{4}$  in. long and hung on wood smoke sticks.
- 2.—Two girls pack frankfurters in counter display cartons in air conditioned packing room.
- 3.—Cured frankfurters being placed in smokehouse. A "cold" and a "hot" smokehouse are used.



are visible to visitors at the Swift & Company exhibit.

Two women packers are employed in the packing room which is maintained at a temperature of 55 degs. F. Heat, hot water and refrigeration for the sausage manufacturing section are supplied by a gas-burning boiler and compressors installed in the basement in order to serve this section of the building exclusively.

### Workers Clean and Neat

Since all equipment and operations in ham and bacon smokehouses, bacon slicing room and sausage manufacturing section are under the close scrutiny of the public, considerable care is exercised to have all workers in neat, clean, well-fitting uniforms and to maintain premises, machines, tables, trucks, etc. in spick and span condition. Product is not touched with the hands except when absolutely necessary and operations are conducted at a pace which permits the most careful processing. Only meats of



Many of the packages shown here are being used in Swift's exhibit at the New York World's Fair.





### END OF SAUSAGE WING

Sausage packaging room where the fair's official "red hots" are placed in cardboard cartons for distribution to restaurants on the grounds. These high quality frankfurts will be eaten by millions of visitors at the New York World's Fair.

Swift Premium quality are produced. Numerous uniformed attendants are employed to explain equipment and operations to visitors.

Harold E. Wilson, widely known in the meat packing industry and among retail food dealers as an experienced Swift executive, is in charge of the exhibit.

### Equipment Installed

Among the firms supplying equipment, in addition to those which have been mentioned previously, are the following:

Carrier Corp.—Compressors and air conditioning equipment.

Chicago Pump Co.—Pumps.

Consolidated Ashcroft Hancock division of Manning, Maxwell & Moore, Inc.—Temperature instruments.

Continental Electric Co.—Electric motors.

Exact Weight Scale Co.—Scales.

Gardner-Denver Co.—Air compressor.

Globe Co.—Meat containers and trucks.

Johnson Fan & Blower Co.—Smoke-house fans.

Keebler Engineering Co.—Smoke-house cages.

Powers Regulator Co.—Temperature controls.

Toledo Scale Co.—Scales.

Westinghouse Electric & Manufacturing Co.—Motor starters and controls.

### WATCHING PROCESSING

Interested crowds surround the glass enclosed pavilion to see Premium bacon sliced and wrapped. Several innovations in bacon handling methods are to be seen in this room. Man in uniform is one of attendants who explain exhibit.

### ROYAL FRANKS FOR ROYALTY

The British king and queen will spend their last afternoon in the United States eating American union-made frankfurts if Mrs. Roosevelt, who will act as their hostess for the day at the Hyde Park home of the President, accepts the invitation of the Amalgamated Meat Cutters and Butcher Workmen of North America, A. F. of L. affiliate, to serve a specially-prepared "Royal Picnic Hot Dog" as the gift of American labor and business in the meat industry.

A shipment of the union-made frankfurts, especially prepared by Adolf Gobel & Co. of New York, will be sent to Hyde Park as soon as a favorable response to the invitation is received. President Andrew E. Nelson and General manager Stephen D. Collins of the Gobel company have plans for not only a quality frankfurt but one having especial appeal to their British Majesties.

In extending the invitation to Mrs. Roosevelt to serve her royal guests union-made franks, Joseph Belsky, Eastern states vice-president of the union said: "The American people, represented through your family, hope to extend a typical American hospitality to their majesties when they visit our country. Your plan to serve America's most typical food, 'hot dogs,' at the Hyde Park picnic on June 11 is in keeping with the Americanism of our people's reception to the king and queen.

"In keeping with that spirit, American labor, joining with one section of American industry with whom we have established harmonious and cooperative relations, invites you to serve our union-made frankfurters to the king and queen as the gift of American labor and business."

### CHICAGO SAUSAGE DRIVE

Employing a "Top Notch" seal for consumer identification of quality in sausage products, the Sausage Manufacturers Association of Chicago has begun an intensive drive to increase sausage consumption in the Chicago area. In the campaign the association is reaching consumers through "spot" and program radio advertising, billboards and also through point-of-sale displays and decalcomanias distributed to dealers.

The campaign's aim is to create demand for sausage products bearing the "Top Notch" seal which are manufactured by members of the association. The seal is being publicized as a guarantee of quality and is shown in billboard and other advertising so that the housewife will recognize it when she sees it on sausage in retail stores.

The drive started on May 22 after a preliminary meeting on May 17 at the Skyline Athletic club for salesmen and driver-salesmen of the participating firms. President A. William Paulin of Richter's Food Products, Inc., is chairman of the association committee in charge of the campaign.



### POSTERS AND RECIPES FOR BACON PROMOTION

A NEW bacon recipe slip printed in red and white and designed for distribution in retail stores, and a new two-color poster, have been prepared by the Institute of American Meat Packers and are being made available to members at cost for bacon promotion.

Both recipe slip and poster carry out the theme of the Institute's bacon promotion program by suggesting wide variety of uses to which bacon is adaptable. It calls attention to studies made at Iowa State College Nursery School where food preferences of children of pre-school age were studied by Dr. Thomas Vance. Dr. Vance found that bacon tops the list of foods children like.

Recipe slip also gives instructions for pan frying, broiling, baking, and reheating bacon and for using bacon in soups and casserole dishes. The poster lists various uses for bacon, suggesting its especially appetizing flavor in soups, salads, appetizers, sandwiches, and as a garnish for the meat course.

### Dealers Like Recipe Slips

In a recent survey among prominent Chicago retail meat dealers, the Institute's department of public relations and trade was advised that distribution of recipe slips was one of the best means of arousing consumer interest in bacon. Dealers reported that housewives liked to take home new ideas for preparing and serving meat dishes and that supplies of recipe slips move out rapidly.

New material is made available at following prices:

If aggregate orders for recipe slips amount to 50,000 copies, the cost will be \$1.75 per thousand; if orders amount to 100,000, cost will be 98c; if orders amount to 250,000, cost will be 65c, and if orders amount to 500,000, cost will be 55c per thousand. Cost of imprinting recipe slips will be \$1.50 regardless of number ordered.

If orders for bacon posters aggregate 10,000 copies, cost will be \$15 a thousand; if aggregate number ordered amounts to 25,000, cost will be \$9.90; and if orders aggregate 50,000, cost will be \$8.50 per thousand.





# CHICAGO DEALER MEETINGS TO INCREASE MEAT SALES

**P**LANs for four giant meetings of Chicago retail meat dealers at which programs to increase meat sales and develop better sales practices will be presented, were made at a meeting at the Stock Yards Inn, Chicago, on May 23. The Chicago meetings will climax a series of similar gatherings held in 231 cities of 41 states during the fall, winter and spring of 1938-39, by the National Live Stock and Meat Board with the cooperation of the Institute of American Meat Packers.

Assistance of all Chicago meat packers in making these programs a success is solicited by the Board and the Institute. It is through the packers and the contact of their salesmen with retailers throughout the Chicago area that full attendance must be developed. In return, it is pointed out, they can expect improved retailer sales practices and improved meat sales.

The program has three major purposes:

- 1.—To help increase the sales volume of meat.
- 2.—To build good will between retailers and packers.
- 3.—To help solve the merchandising problems of the retailer.

## What the Dealer Learns

In these meetings the retailer is given much practical information on all angles of his business. He is shown:

How to do a more efficient job of selling meat from behind the counter.

How to display meat to better advantage.

How to make retail meat cuts more attractive and salable.

How to build business through effective meat advertising.

How to sell slow moving cuts of meat.

How to figure selling price of retail meat cuts.

How to answer the customer's ques-

tions about new ways of cooking meat.

How to increase meat sales by capitalizing on its nutritive value.

How to satisfy present customers and win new ones.

How to sell more meat.

Benefits gained by the retailer also help the packer. For this reason, packers all over the country have cooperated in the program and packers in the Chicago area are urged—one and all—to get behind it and stimulate attendance of retailers at these four big gatherings.

A meeting for packers and their sales representatives will be held at the La Salle hotel on June 1 at 8 p. m. Retailer meetings will be held on June 5 at the La Salle hotel; June 6 at Lincoln Turner hall; June 7 at the Olympic bldg., Cicero; and on June 8 at Viking Temple at 69th and Emerald, all at 8 p. m.

Among packer representatives attending the luncheon where plans were submitted were R. W. Perry and A. T. Spencer, William Davies Co., Inc.; Lawrence Forster, Fuhrman & Forster Co.; Carl G. Mayer, Oscar Mayer & Co., Inc.; H. A. Barkun, Miller & Hart; L. N. Clausen and E. J. Reis, Armour and Company; J. M. O'Rourke, Cudahy Packing Co.; A. W. Kuehne, C. S. Lund and R. M. Whitson, Swift and Company and C. A. Olson and M. H. Wright, Wilson & Co.

Executives of national and local retail meat dealers associations at the luncheon included G. A. Steindl, president, John A. Kotal, secretary, and

## MAKING THE PLANS

Packers, retail meat dealers, meat and grocery association leaders and publicity people gathered in the Lipton room at the Stock Yards Inn, Chicago, on May 23, to plan a number of huge retailer meetings to be held in various sections of Chicago during the first week in June. The meeting was called by the National Live Stock and Meat Board.

D. M. Sloane of the National Association of Retail Meat Dealers; C. W. Kaiser, Retail Meat Dealers Association of Chicago; Walter Hempel, South Side Retail Meat Dealers Association; A. J. Kaiser, Southwest Retail Meat Dealers Association, and M. A. Simon, Cook County Food Dealers Association. T. J. Meindl and G. T. Rupp of the Great Atlantic & Pacific Tea Co., and I. J. Cyka and E. A. Miller of Jewel Food Stores, were among chain store representatives present.

The meeting was in charge of M. O. Cullen and R. B. Davis of the National Live Stock and Meat Board.

## SAUSAGE SALES DOUBLED

Sustained advertising of new features of quality sausage products brings sales success.

Since beginning a newspaper advertising campaign five years ago on its "Sunized" vitamin D sausage, the James Henry Packing Co. of Seattle, Wash., has increased its sales more than 100 per cent over average volume in 1932-34. These results were announced by president O. B. Joseph in a letter which appeared recently in the Seattle Post-Intelligencer, the principal newspaper used in the campaign.

The letter accompanied the firm's fifth consecutive advertising contract which has been placed with the newspaper, and in it president Joseph outlined the successful campaign.

Already making quality sausage, the company added vitamin D to its products in 1933 and adopted the name "Sunized." A series of weekly informative newspaper advertisements was then worked out. These told of the quality of "Sunized" sausage and how it contained the best salt and spices.

"Today," president Joseph points out, "Sunized" sausage is sold in practically every town in the 19 counties comprising Seattle's wholesale area. Our volume records have been kept weekly ever since our advertising started and our present volume is more than 100 per cent greater than when we started advertising in the Seattle Post-Intelligencer."

## DRIED BEEF MERCHANDISING

A novel merchandising idea is being used by Natural Air Dried Beef Co., Philadelphia, Pa., in distributing its new dried beef product to the retailer. By supplying the dealer with parchment bags, the company impresses upon him the necessity of having the beef reach the housewife with original flavor undiminished. Equipped with a convenient but tight closure, the bags are imprinted with several recipes in which dried beef is used. The product, dried by the "natural air" method, is reported to possess a delicious beef taste without saltiness. Natural Air Dried Beef is a subsidiary of the firm of Karl Seiler & Sons, Philadelphia.





## SAUSAGE VOLUME ABOVE LAST YEAR

**V**OLUME of sausage produced under federal inspection during April was 57,674,333 lbs., and was approximately the same as in April, 1938, although the quantity produced in each of the three major classifications was somewhat different. April output consisted of:

	lbs.
Fresh sausage .....	8,294,569
Smoked and/or cooked sausage.....	41,181,050
Dried or semi-dried.....	8,198,714
Total .....	57,674,333

Nearly 500,000 lbs. more fresh sausage was produced in April this year, which was accounted for in large measure by an increase in fresh pork sausage. There was a decline of 600,000 lbs. in production of smoked and cooked sausages and an increase of nearly 200,000 lbs. in dried or semi-dried sausage.

Total production in federally inspected plants during each month of the current packer year compared with a year ago:

	1939 lbs.	1938 lbs.
November .....	66,612,075	61,140,435
December .....	59,452,050	54,976,367
January .....	61,138,875	57,433,989
February .....	53,478,635	52,112,898
March .....	61,163,870	58,535,167
April .....	57,674,333	57,378,590

Month by month production in the 1938-39 packer year has been well above the same months a year earlier.

## LOAF PRODUCTION RISING

Production of meat loaves and loaf products under federal inspection during April totaled 7,333,697 lbs. This was 437,000 lbs. in excess of production in April, 1938, and 1,087,000 lbs. more than was produced in the same month of 1937. Except for the first two months of the current packer year, output of this class of meat specialties has been greater each month so far than in the same month of a year ago, as shown in the table:

	1939 lbs.	1938 lbs.
November .....	9,357,118	9,614,703
December .....	8,032,194	8,120,229
January .....	8,575,348	7,809,043
February .....	9,961,454	8,679,673
March .....	7,459,995	7,129,267
April .....	7,333,697	6,897,032

This increase over last year has been made in spite of smaller supplies of beef for manufacturing purposes. The volume of pork available has been increasingly large.

## SLICED BACON OUTPUT UP

Sliced bacon production in federally inspected establishments during April totaled approximately 950,000 lbs. more than in April, 1938, and 2,256,000 lbs. more than in the same month of 1937.

Production during April this year amounted to 19,982,489 lbs.; output was slightly less than in March, but with that exception it was the greatest for any month in the first six of the packer year 1938-39.

Production by months so far in the 1938-39 packer year compared with a year ago:

	1939 lbs.	1938 lbs.
November .....	19,967,669	16,800,154
December .....	18,607,520	17,381,833
January .....	19,860,787	17,271,741
February .....	18,169,033	16,390,822
March .....	20,793,982	18,604,313
April .....	19,982,489	19,028,679

It is estimated that the bacon sliced under federal inspection constitutes 95 per cent of total sliced bacon output.

whole, half and quarter hams and the increasing popularity of spiced ham and spiced luncheon meat account for the steady increase in canned pork production, although the current trend is influenced in part by the fact that pork is now more plentiful than in recent years.

Production of canned pork during each of the first six months of the current packer year compared with a year ago:

	1939 lbs.	1938 lbs.
November .....	13,228,670	8,306,216
December .....	18,040,443	11,282,398
January .....	18,144,509	12,610,616
February .....	15,571,564	10,068,201
March .....	15,784,076	8,884,381
April .....	12,829,611	8,478,878

Over 30,000,000 lbs. more pork was canned during the first six months of the current packer year than in the like period a year ago.

## MORE PORK IS CANNED

Canned pork and canned soup containing meat continue to be the principal canned meat items produced under federal inspection. During April, canned meat production was reported by the U. S. Bureau of Animal Industry as follows:

	lbs.
Beef .....	4,777,535
Pork .....	12,829,611
Sausage .....	3,089,444
Soup .....	22,355,837
All other .....	5,715,923
Total .....	48,768,350

The growing importance of canned

## PACKERS ARE MODERNIZING

Antioch Packing Co., Antioch, Ill., has supplemented its facilities with the addition of a \$30,000 cold storage locker plant. The company, owned by Joseph Patrovsky, is offering either door or drawer type lockers for rental by its patrons.

Work has been started on a new addition to C. J. Bowers packing plant at Marshallville, O. The company is now shut down for the summer.




**AUTOMATIC TEMPERATURE AND HUMIDITY CONTROL**  
for Every Purpose in the Meat Packing Industry

When you want accurate and dependable control for any process—steam heated hot water heaters—heating or air conditioning system—call in a Powers engineer. With 45 years of experience and offices in 45 cities we are well qualified to help you. Telephone or write our nearest office. See your telephone directory.

**THE POWERS REGULATOR CO.**  
2725 Greenview Ave., Chicago, Ill.

**POWERS**  
45 YEARS OF TEMPERATURE AND HUMIDITY CONTROL

**HARSH CURES**  
**INJURE THE FLAVOR • TEXTURE • APPEARANCE**  
**OF THE FINISHED PRODUCT**

**USE**  **PRESCO**  
**PICKLING**  
**SALT**

**THE PREFERRED FAST CURE**

*Because it's Mild*

**THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.**

# PROCESSING POINTS *for the trade*

## Kosher Liver Sausage

An Eastern processor wants to make a Kosher style liver sausage. He writes:

Editor THE NATIONAL PROVISIONER:

We make several kinds of liver products, such as regular liver sausage, liver loaf and braunschweiger, but we would like to know how to make Kosher liver sausage. Can you give us a formula?

A Kosher style liver sausage may be made from the following meat ingredients:

- 35 lbs. calf or beef liver, scalded
- 50 lbs. cured veal, free of sinew
- 5 lbs. calf or beef brains, cleaned
- 10 lbs. good brisket fat

If desired, cooked calf head meat may be substituted for the brains.

Meats should be very cold when they are run through fine plate of grinder. After grinding, the material is taken to silent cutter where it is chopped with:

- 3 doz. eggs
- 3 lbs. onions or leeks

**CHOPPING AND SEASONING.**—If the dough should become too stiff in silent cutter, add a small amount of ice. This mixture must be watched carefully while cutting as it heats easily. The meats should be chopped until smooth. Transfer to mixer and add the following ingredients:

- 2 lbs. salt
- 6 oz. sugar
- 6 oz. white pepper
- 1 to 2 oz. ground celery seed
- 2 oz. ground coriander
- 2 oz. ginger or prepared bitters
- 1½ oz. mace

Sausage products should always have full, well-balanced flavor. In order to achieve such taste appeal consistently and conveniently, many loaf manufacturers use ready-prepared or specially-prepared seasonings, as manufactured by reputable firms, in making their products. Such seasonings are easy to handle and of unvarying strength and flavor.

**COOKING.**—Stuff not too tightly in large beef middles or corresponding artificial casings and cook from 45 minutes to 1 hour at 155 to 160 degs. F. Then chill and rinse off with hot water and hang in cooler. This sausage may be dipped in a gelatine glaze to improve its keeping qualities.

If 10 lbs. of the veal used in the formula is cured, it gives the liver sausage a nice pink color and aids in prevention of discoloration. About 8 oz. of solid brisket fat, cut in small cubes, may be added as a garnish while the meat is in the mixer. Use of onions and leeks is optional and depends on the demands of the trade.

**ANOTHER FORMULA.**—Kosher

liver sausage to be stuffed in artificial casings may be made from 5 lbs. calf liver, 30 lbs. beef liver, 60 lbs. fat beef flanks and 10 lbs. suet. Livers are scalded and beef flanks are cooked for 1 hour at 160 degs. Flanks and beef liver are chopped fine in silent cutter, beef suet is ground through ¼-in. plate and calf liver cut in small cubes.

Chopped meat is added to ground suet and cubed calf liver and whole mixed thoroughly. It is then stuffed into manufactured casings and cooked for 45 minutes at 160 degs.

## FIGURING HOG TESTS

An Ohio packer is considering figuring his short form hog test each day using actual average prices received for his products on the previous day. He believes that only by following such a plan can he determine accurately just how his hogs cut out.

The idea has merit, other packers think, but presents a number of difficulties. In the first place, office expense

would be increased to secure average price realizations promptly. Considerable additional clerical effort probably would be required to arrive at fresh cut values from prices received from such products as hams, bellies, jowls, sausage, etc. But even these objectors agree that it would be desirable to have more accurate data each day on the relationship between hog costs and average price realizations and that if such information were generally available there might be less disposition to sell product at prices below those necessary to make a profit.

The cost of securing prompt price realization figures and of determining fresh cut costs from prices received for processed and manufactured goods is not the important thing to consider, the first packer points out. The question is: Could the packer increase his revenue by an amount exceeding the cost of compiling the information? He thinks this could be done, particularly if any considerable number of packers in a sales territory adopted the plan.

## BOILED HAM SHRINKAGE COST

Certain costs in making boiled hams vary directly as the value of the product varies.

Chief among these is the cost of shrinkage.

Anyone who figures costs, particularly for the purpose of arriving at selling prices, must keep this factor in mind.

This shrinkage item must be EXPRESSED in cents per pound but must be FIGURED from the value of the raw material used.

THE NATIONAL PROVISIONER has compiled a table to assist the packer in approximating the cost of shrinkage in the production of boiled hams. This gives the different percentages of shrinkages and at different value levels. Subscribers may have this table by filling out and sending in the following coupon, accompanied by a 25c stamp. In large quantities, please write for prices.

The National Provisioner:  
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "How to Figure Shrinkage Cost in Making Boiled Hams."

Name .....

Street .....

City .....

Enclosed find a 25c stamp.

## SPICED MEAT LOAF

Spiced meat loaf is a cooked pork product which is easy to make and is popular in some communities during warm weather. An Eastern sausage manufacturer asks:

Editor THE NATIONAL PROVISIONER:

Can you furnish us with a formula for spiced meat loaf? This product, we believe, is medium cut and is seasoned with mustard seed and mace.

A good spiced meat loaf may be made from extra lean pork trimmings or blade meat. These are dry cured after they have been ground through 1-in. plate. Use 3 lbs. salt, 3 oz. sodium nitrate and 1 lb. of sugar for each 100 lbs. of meat. After curing, chop the meats in the silent cutter to medium fineness, and add 10 to 15 lbs. of ice while cutting.

Season with ground mustard seed, pepper and mace to taste. Pack in meat loaf pans or stuff in artificial casings for processing in loaf retainers. Cook for about three hours at 150 to 155 degs. F.

This product may also be made with cooked dry cured pork trimmings. The trimmings are cooked until tender, with just enough water to cover, and are then ground through ¼-in. plate of grinder and mixed with about 5 per cent cooked pork skins which have been ground very fine. The ground skins help to bind the mass together. Season as above and pack in tins or casings while hot. The product may be formed in loaf retainers.

# Food Locker Plant SAFETY and PROFIT depend on INSULATION

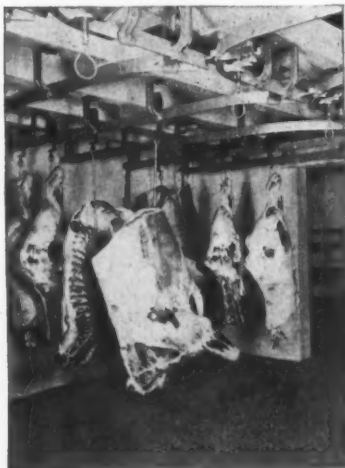


FOOD STORED in these lockers is your responsibility! Guard its freshness and flavor and guard it from spoilage by giving your locker plant complete protection with insulation of dependable Armstrong's Corkboard.



BELOW ZERO temperatures in freezer rooms like this are economically held behind dependable corkboard insulation.

YOUR MEAT COOLER also needs efficient insulation. Make sure of economical low temperatures—install standard insulation of Armstrong's Corkboard.



**Your assurance of safe, dependable service is worth more than the reasonable price that you pay for ARMSTRONG'S CORKBOARD**

**W**HEN you build a refrigerated food locker plant, one of the most important factors to consider is the insulating material to use. Upon the efficiency and permanency of the insulation depend your profits and the safety of your customers' food. Play safe: Guard your investment and your reputation with Armstrong's Corkboard, the standard low temperature insulation!

Let the experience of the industries that are large users of refrigeration be your guide. See what insulation is used in ice plants, cold storage warehouses, dairies, breweries, and packing plants. You'll find

that the leaders in these fields choose Armstrong's Corkboard Insulation because they know that it offers higher efficiency and longer service.

If price interests you, consider this fact: Insulation that is cheap but loses its efficiency in service is not low-cost insulation. It costs you more in operating expense every year. If it fails, high costs are involved in shutdown and replacement. Remember that locker plants require "freezer" temperatures, not just "cold storage" conditions.

Armstrong engineers have designed hundreds of successful plants. Get the benefit of their advice before you build! Write for folder, "What's the Real Story on Locker Storage Plants?" Armstrong Cork Company, Building Materials Division, 952 Concord Street, Lancaster, Pa.



**Armstrong's CORKBOARD INSULATION**



# REFRIGERATION and Air Conditioning

## MEAT PLANT REFRIGERATION

A Complete Course for  
Executives and Workers  
Prepared by—

The National Provisioner

### LESSON 26

## Heat Transfer In Apparatus

LESSON 7 of The National Provisioner's course on refrigeration explained briefly that there are three basic methods by which heat is transferred from a warmer to a colder body. These are conduction, convection and radiation. Direction of heat flow is always toward the lower temperature, and in order that heat may flow by any of the above methods there must be a temperature differential.

Heat transfer is expressed by the formula:

$$H = K \times A \times T_d$$

H is total heat transfer in B.t.u. per hour; A is area in square feet; K is heat transfer coefficient expressed in B.t.u. per square foot per hour, per degree temperature difference, and  $T_d$  is mean temperature difference expressed in degs. F.

### Determining K Value

When total heat transfer (H) is found by solving the equation and is then divided by 12,000 B.t.u.—rate of heat release per hour per ton of refrigeration—the result is in tons of refrigeration required to perform the task in 24 hours, or the machine rating. Heat transfer calculations are ordinarily made on an hourly basis. However, as long as all the units in the formula are the same, the answer will not differ.

The heat transfer coefficient (K) combines the effect of the three methods into one figure, thereby simplifying calculations. In addition, it takes in the specific heats of the cooling and the cooled medium, character of separating wall, and condition of surface of that wall. Because the factor K represents so many conditions, it might be considered a stumbling block. However the controlling factors have been proved in practice so that it is only necessary to

identify field conditions before selecting the proper K factor from the table.

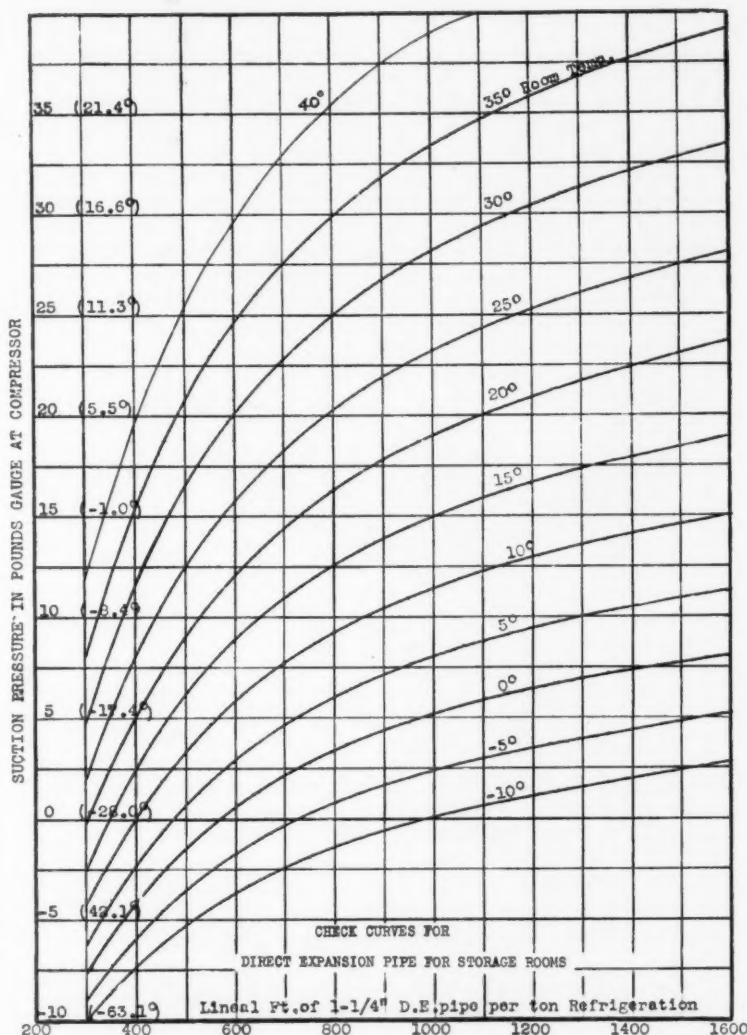
$T_d$  is defined for our purpose as the arithmetical temperature difference, or split, between temperatures of the separated mediums. This is true only when the exact differential is maintained during the entire heat transfer period. Extreme accuracy requires that the mean temperature differential be calculated by a more complex formula. However, the difference in results between the two methods is seldom more than 8 per cent. The arithmetical mean will be used in these lessons for computation of

future problems because it greatly simplifies calculations.

### Heat Transfer Rates

The formula is used in figuring heat transfers from any type of apparatus—direct expansion coils to air, direct expansion coils to brine, flooded coils to water, or for transfer of heat from a gas to a liquid, as in an ammonia condenser.

The function of the cooling apparatus is to effect the rate of cooling as rapidly as possible. Efficient performance of



Curves based on 50 B.t.u. transmission per square foot per degree per 24 hours and a pressure drop from coils to compressor of 2 lbs.

this function is dependent on a number of basic factors:

Heat is transferred most rapidly between dense materials, such as from ammonia liquid to brine and from brine to water. Rate of heat transfer between a liquid and a gas, between water and air, for example, is not as fast and it is still slower between two gases, such as ammonia gas and air. Consequently, the heat transfer coefficient (K) is less in the latter cases.

Velocity of the separated fluids or gases is very important. Increasing the velocity steps up the K value. To obtain the highest transfers, or the maximum limit of transfer which results in the largest capacity of the apparatus, velocities should be kept well up toward the practical limits of operation. For example, in a brine circulation system the same results can be obtained by operating with a large quantity of brine at high temperatures as with smaller quantities at lower temperatures. This principle is used by meat plant engineers. When compressors are shut

down for short periods in order to make repairs, another brine pump is put into service to increase brine flow.

### Finding Transfer Coefficients

The kind of separating wall, as well as thickness of wall, has a direct bearing on heat transfer. Conductivity of copper is 2,083 B.t.u. per hour; brass, 625 B.t.u.; steel, 483 B.t.u.; aluminum, 1,000 B.t.u.

If refrigerating pipes are clean and have a wetted surface they will transmit heat faster than if covered with snow or ice. Oil film on inside and scale on outside of condenser tubes retard heat transfer rates.

Because of the complex factors involved it is apparent that it is impossible to determine heat transfer coefficients except by direct comparison of a similar existing condition to the problem under consideration. However, the experience of the refrigeration engineer should enable him to estimate rather closely the K value for the existing conditions.

Coefficients for insulation are ordinarily figured from laboratory tests but those for apparatus are based on a table of conditions which is set forth in the following lesson, together with an explanation of its use.

### QUESTIONS

(For the student to answer.)

If conduction of copper is four times that of steel, why is copper pipe not used more generally in packing plant cooling systems?

What other considerations should be given to heat transfer apparatus, other than a high K factor?

In what units is the factor K expressed? Could any other units be used?

**Editor's Note.**—Heat transfer coefficients for commercial apparatus will be discussed in Lesson 27.

### PACKER AND FOOD STOCKS

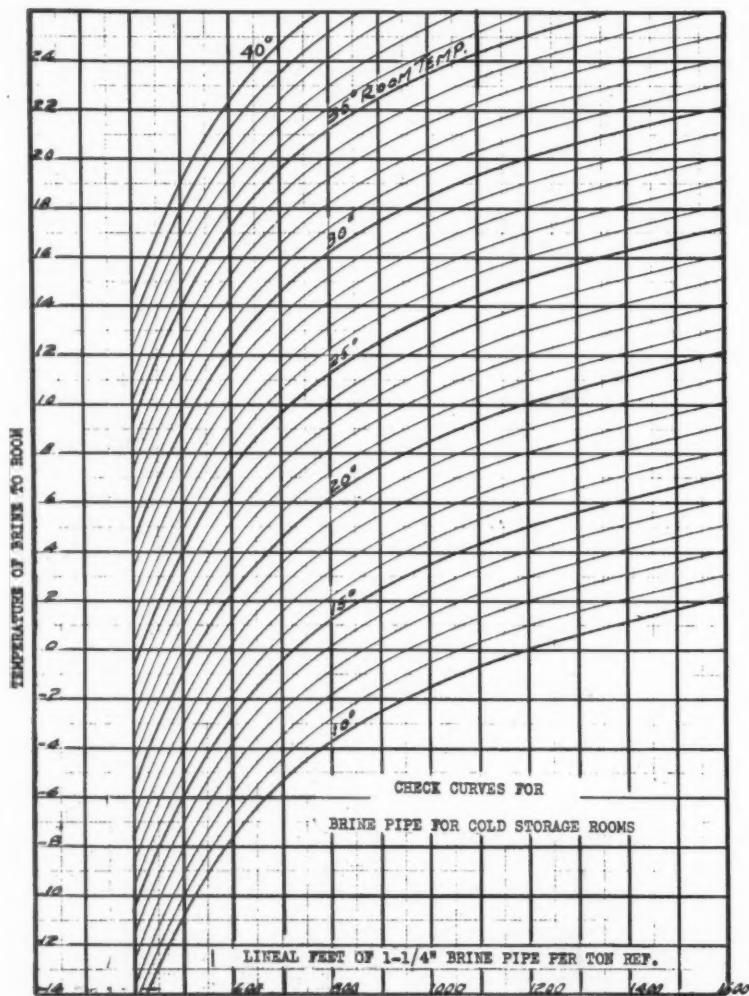
Price ranges of listed stocks, May 24, 1939, or nearest previous date, are repeated as follows:

	Sales Week ended May 24.	High. — May 24.	Low. — May 24.	Close. — May 17.
Amal Leather . . . . .	...	...	...	1 1/2
Do. Pfd. . . . .	...	...	...	13 1/2
Amer. H. & L. 7,300	4 1/2	4 1/2	4 1/2	4 1/2
Do. Pfd. . . . .	1,100	33	33	33
Amer. Stores . . . . .	2,700	11 1/2	11	9 1/2
Armour Ill. . . . .	2,450	4	4	3 7/8
Do. Pr. Pfd. . . . .	200	36	36	36
Do. Pfd. . . . .	...	...	...	50
Do. Del. Pfd. . . . .	400	99 1/2	99 1/2	99 1/2
Beechnut Pack. . . . .	...	...	...	115
Bonack, H. C. . . . .	20	19 1/2	19 1/2	19 1/2
Do. Pfd. . . . .	...	...	...	2 1/2
Chick. Co. Oil. . . . .	300	10 1/4	10 1/4	10 1/4
Childs Co. . . . .	600	10 1/4	10 1/4	10 1/4
Cudahy Pack. . . . .	300	11 1/2	11	9 1/2
Do. Pfd. . . . .	20	51	51	60
First Nat. Strs. . . . .	700	45 1/2	45	44 1/2
Gen. Foods . . . . .	7,900	44	43	43 1/2
Do. Pfd. . . . .	100	115 1/2	115 1/2	115 1/2
Glidden Co. . . . .	900	17 1/2	17	16
Do. Pfd. . . . .	...	...	...	34
Gobel Co. . . . .	...	3 1/2	3 1/2	3
Gr. A & P . . . . .	...	...	...	120
Int. Pfd. . . . .	...	91	91	85
Do. New. . . . .	650	...	...	24 1/2
Hormel, G. A. . . . .	...	...	...	1 1/2
Hygrade Food . . . . .	200	1 1/2	1 1/2	1 1/2
Kroger G. & B. 10,900	25 1/2	25	25 1/2	24 1/2
Libby McNeill . . . . .	1,050	4 1/2	4 1/2	4 1/2
Nickelberry Co. 2,050	3 1/2	3 1/2	3 1/2	3 1/2
M. & H. Pfd. . . . .	...	...	...	3
Morrell & Co. . . . .	...	...	...	33
Nat. Tea . . . . .	200	3	3	3 1/2
Proc. & Gamb. 4,400	56 1/2	56 1/2	56 1/2	55 1/2
Do. Pfd. . . . .	390	114 1/2	114	114 1/2
Rath Pack. . . . .	...	...	...	27
Safeway Strs. 13,500	40	38 1/2	40	36 1/2
Do. 5% Pfd. . . . .	140	100	99 1/2	99 1/2
Do. 6% Pfd. . . . .	80	100 1/2	100 1/2	109
Do. 7% Pfd. . . . .	40	113 1/2	113 1/2	113
Stahl Meyer . . . . .	...	...	...	1 1/2
Swift & Co. . . . .	3,050	18	18	17 1/2
Do. Intl. . . . .	550	27	27	27
Trunz Pork . . . . .	...	...	...	7 1/2
U. S. Leather. . . . .	500	4	4	4 1/2
Do. A . . . . .	600	7 1/2	7 1/2	6 1/2
Do. Pr. Pfd. . . . .	...	...	...	61 1/2
United Stk. Yds. . . . .	800	2 1/2	2 1/2	2 1/2
Do. Pfd. . . . .	400	6 1/2	6 1/2	6 1/2
Weason Oil . . . . .	600	61	61	20 1/2
Do. Pfd. . . . .	...	...	...	61 1/2
Wilson & Co. . . . .	1,700	3 1/2	3 1/2	3 1/2
Do. Pfd. . . . .	200	37 1/2	37 1/2	36 1/2

### FINANCIAL NOTES

Directors of Libby, McNeill & Libby have declared a dividend of \$3.00 on the company's 6 per cent preferred stock, payable July 1 to shareholders of record June 16.

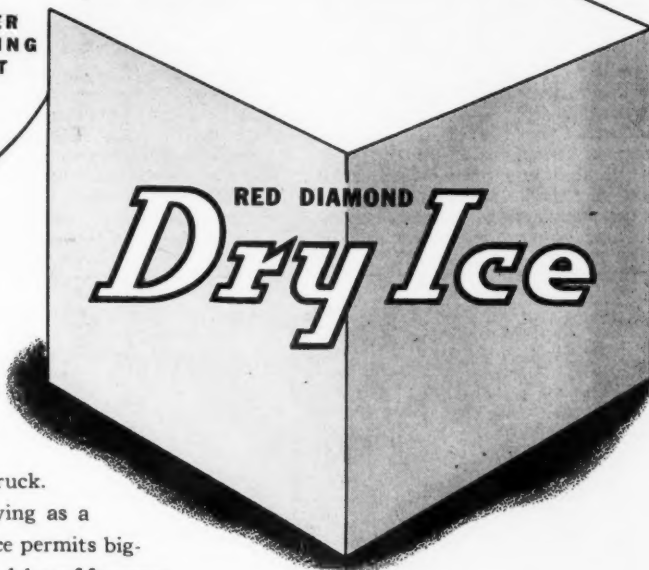
Beech-Nut Packing Co. announces a quarterly dividend of \$1.00 and an extra dividend of 25 cents, both payable July 1 with books closing June 10.



Curves are based on 70 B.t.u. transmission per square foot per degree per 24 hours and a brine range of 4 degrees between inlet and outlet.

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## New Trade Literature

**Portable Mixers (NL 649).**—Clearly illustrated folder describes Lightning line of portable electric mixers for process industries. Specifications, construction features and applications of gear drive and direct drive models given. Line features universal swivel clamp permitting tilting of mixer at optimum angle for off-center mixing. Diagrams illustrate typical mixer applications in tanks of various shapes and constructions. Mixing Equipment Co.

**Safety Shoes (NL 650).**—Folder covers line of safety shoes, made in conventional styles and special styles for specific types of industrial use. Shoes feature removable steel toe box, Goodyear welt sole construction, and other details designed to increase safety, service and comfort. Hi-cuts and safety boots are described, including packer's special knee boot with anti-skid sole and wet floor boot-shoe recommended for packing plant use. Lehigh Safety Shoe Co.

**Platform Trucks (NL 651).**—Two bulletins describing company's line of low lift and high lift platform trucks, with illustrations showing typical applications of basic machine to various industries by use of correct attachments. Trucks feature four speeds forward and four reverse, tandem trail axle and simple, trouble-free drive unit. Trucks have rated capacity of 10,000 lbs. and are equipped with battery or

gas-electric unit to meet operating requirements. Elwell-Parker Co.

**Feed Water Control (NL 653).**—System of feed water control accurately measures feed water flow to boiler, steam flow from boiler and boiler water level, functioning to control feed water input so that it equals steam output at all times. Large number of photographs and colored diagrams clearly explain how system functions and the nature of the problem to be met. Chart records show operation under various conditions. Bailey Meter Co.

**Air Conditioning, Refrigerating and Heating (NL 654).**—Sixteen-page booklet summarizing company's equipment in the air conditioning field, for the many uses from a single room to an entire building. In addition to air conditioning for homes, stores and offices, refrigeration and heating equipment are included. Each type of product is described according to application, function, advantages, operation, installation, dimensions and sizes. Designed for easy reference. Carrier Corp.

**Pocket-Size Brine Table (NL 678).**—New pocket-size brine table for operating and designing engineers and others interested in refrigeration shows densities, freezing points and concentrations of calcium chloride brines for quick reference. Though wide in range, table is compact enough to be slipped into vest pocket.—Solvay Sales Corp.

**Industrial A-C Switchboards (NL 679).**—Small-plant and industrial a-c

switchboards, with knife switches and fuses, are described in new leaflet illustrated by diagrams. Switchboards are 240- and 480-volt, three-wire, 60-cycle, three-phase, ungrounded. Panels designed for control of small generators, incoming and outgoing feeder lines and transformers, accommodating either parallel or non-parallel operation.—Westinghouse Electric & Mfg. Co.

**Water Analysis (NL 658).**—New edition of Water Analysis Manual covers methods, chemicals and apparatus used in securing proper water analysis. Book tells how to obtain representative samples and follow through with correct procedure and calculation of results for each test. Necessary chemicals are enumerated and apparatus illustrated. Several new methods of analysis are described, including the THQ and Betz-Hellige procedures for sulfate determination.—W. H. & L. D. Betz.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

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The JOURDAN Process Cooker is used by Swift & Company in their ultra modern sausage kitchen at the New York World's Fair. Here they make the "frank of the New York World's Fair" . . . and every one of the franks made at the Fair will be JOURDAN cooked!

If you plan a trip to the Fair, be sure to watch the JOURDAN at work! You'll probably be amazed at the way it operates . . . the perfect condition, color and uniformity of every frank as it comes off the rack . . . but you can get the same superior results with any of the standard JOURDAN models. Write for details today or plan to see it in actual operation at the Fair.

Manufactured under the following patents: No. 1,690,449 dated Nov. 6, 1928 and No. 1,921,231 dated Aug. 8, 1933. Other Patents Pending.

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Its *patented* principle is right. Instead of blowing air onto an ice block and merely melting the ice, the Air Induction Ice Bunker sucks in all the warm air that rises to the top of the truck, chills it over ice blocks and then forces it out at the bottom of the truck. Fresh, clean, moist air keeps the contents in perfect condition.

That's the way nature does it and that's the way the Air Induction Ice Bunker does it—combining low first cost with surprisingly low operating expense. Write for details.

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If you are interested in cold storage doors, send for the JAMISON story. Descriptive bulletins are free. Write JAMISON COLD STORAGE DOOR CO., Hagerstown, Md., or to branches in principal cities.

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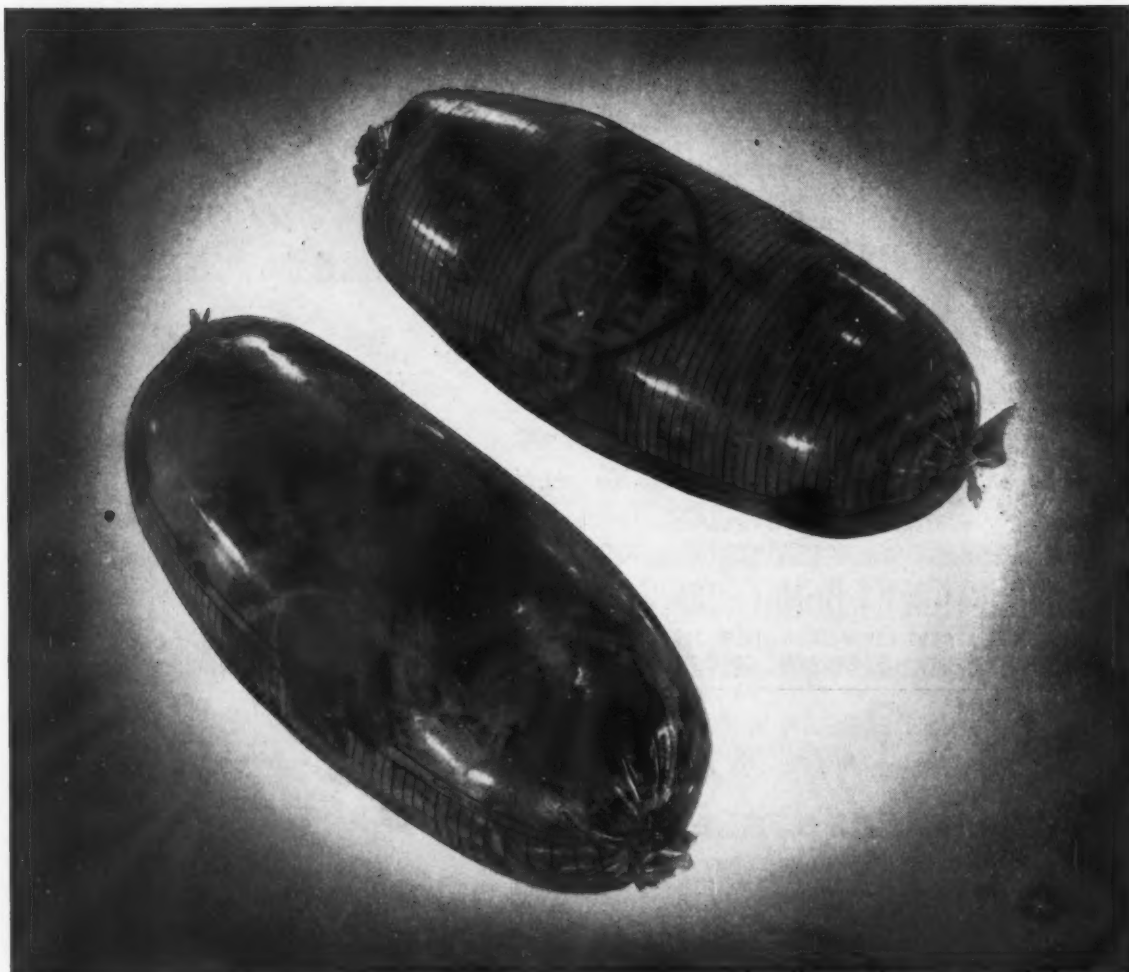
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**T**HE demand for SYLPHCASE\* artificial, transparent casings from packers from all sections of the country assures us of their unmistakable quality and sales pulling power. ¶ Note the high visibility of the meat texture in the Morrell Ham. Note the shapely, sleek-looking package—the clear, outstanding printing of brand name and slice lines, which gives the product complete individuality. ¶ The

highest standard of efficiency is maintained in the manufacture and inspection of Sylphcase casings. ¶ With definite stuffing capacity, uniform dimensions, controlled stretch and maximum shrinkage, with clear transparency and absolute purity—you have a casing that will satisfy you in plant operations and stimulate sales of your product. ¶ Test samples and technical assistance available upon request.

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# PROVISIONS AND LARD

## WEEKLY MARKET REVIEW

### Pork and Lard Markets

**L**ARD futures were unchanged to a little lower in rather quiet trade at Chicago last weekend and early this week but the market firmed up at midweek and closed Thursday at 7½ to 15 points advance over the prices on the preceding Friday.

Values were lower under scattered selling last weekend; while commission houses and local traders sold September and October, good demand at 6.50 put a bottom under both. Monday's trade was dull and price fluctuations were narrow. Lard was under pressure of hedging sales on Tuesday but had packer and commission house support. Action of grains and cotton oil brought some buying at midweek and commission house demand expanded in deferred months; the market advanced 5@7½ points. Lard opened sharply higher Thursday on scattered buying and the bulge brought offerings which checked the rise.

Cash trade was reported as quiet this week. On Thursday, cash lard was quoted at 6.52 nominal; loose, 5.80, and refined in tierces, 7¼c.

New York market was steady. Prime western was quoted at 6.70@6.80c; middle western, 6.60@6.70c; New York City in tierces, 6% @6½c, tubs, 6% @6¼c; refined continent, 6% @6¾c; South America, 6% @7c; Brazil kegs, 7@7¼c, shortening in carlots, 8¼c, and smaller lots, 9c.

### Hogs

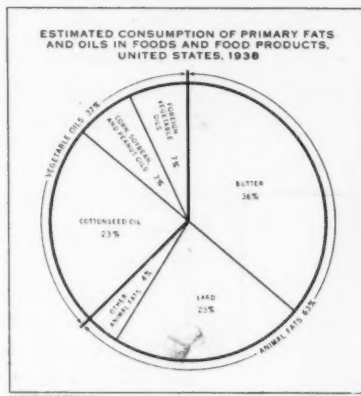
A 20 per cent increase in the hog run at Chicago this week carried the top to the lowest point since 1934. Low top for the week was \$6.90 on Wednesday compared with \$7.15 last Friday; there was a slight recovery to \$6.95 on Thursday. Early losses ranging up to 25c were heaviest on light and medium hogs, but by the end of the week were spread pretty evenly over the whole list. Weights are now running a little lighter with the average for the week around 255 lbs. Chicago received 55,200 hogs during the first three days of this week against 46,296 a year ago.

### EXPORTS

North American lard exports for the week ended May 20 totaled 5,579,000 lbs. and bacon and ham shipments were 2,298,000 lbs. On Thursday at Liverpool, spot lard was quoted at 35s6d; A. C. hams, 90s, and Canadian A. C. hams, 98s.

### CARLOT TRADING

Green joints of all descriptions were in a strong position this week with fresh offerings scarce and a brisk demand unsatisfied. Green regular hams advanced sharply late this week with the 8/10 up



¼c from last Friday at 16¼c and 10/16 ½c higher at 15¼c; the balance of the list was up ¼c. S. P. regular hams were firm in sympathy with green and increased inquiries. There was strong and active demand for light and medium skinned hams with spread to the heavier weights late this week as lighter product failed to come out. On Thursday, the 12/14 were up ¼c at 16¼c and the 14/16 were ¼c higher at 16½c. The 20/22 advanced ¼c. S. P. skinned hams moved at steady prices in mixed carlot way. Demand for green picnics improved and offerings were more firmly held; the 4/6 and 8/10 were ¼c higher. S. P. picnics appear fully steady on light offerings.

While the market was quiet on green bellies, producers were not willing to discount and some were holding for prices over the current list. There was fair part carlot movement of cured bellies earlier in the week at prices ¼c under last Friday. D. S. clear bellies were steady this week with some sales at the list and no selling pressure apparent. Fat backs advanced ¼c on fair activity early this week.

### FRESH PORK

Fresh pork cuts moved slowly this week. Supply exceeded demand for practically all averages of loins and there was some discounting and carry-over. Loin prices were uneven Thursday and ¼ cent under last Friday. The 8/10 were quoted at 16@16½c. Boston butts were selling well at unchanged prices with the preferred lamb brands firmly held.

### SAUSAGE MATERIALS

Demand for fresh regular pork trimmings slowed down and price was ¼c lower at 7¼c. Thursday's market was uneven with some outside product offered under market; part car sold at 7¼c, Chicago. Offerings of fresh lean

(Continued on page 35.)

## LARD HAS IMPORTANT NUTRITIVE QUALITIES

**R**ESULTS of research studies on the nutritive and health value of lard which have been under way for some years at the University of Minnesota have been outstanding in revealing the value of lard from the nutrition angle. This work was sponsored by the National Live Stock and Meat Board to substantiate through research well grounded beliefs along these lines.

At the time the work was begun there was a popular belief that a diet with no fat at all could meet all body needs. This belief was based on the knowledge that fats could be built up in the body from the starches and sugars (carbohydrates) in the daily intake.

The Minnesota research brought out the fact that fats built up from starches and sugars are not the only type required by the body, but that fats are needed which the body cannot build and that it must have certain digestion products from fats, known as unsaturated fatty acids. It was found that lard is the richest source of these acids.

### Lard Corrects Skin Condition

In this work small experimental animals were fed on purified diets from which all fat had been removed. These animals not only failed to grow but developed a serious skin condition. The hair became rough and there was a dandruff-like scaliness. When a certain amount of lard was introduced into the diet, the condition cleared up promptly.

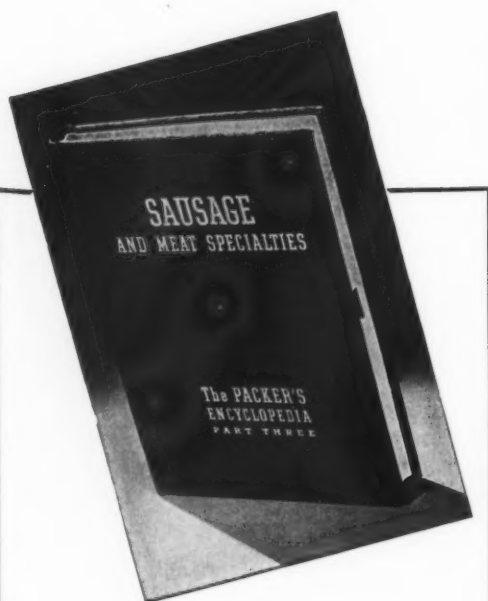
This work attracted so much attention that a member of the University of Minnesota medical school staff began to consider the findings in relation to infantile eczema. Carrying on a series of studies with babies, he found that the blood of many babies suffering from eczema was low in the essential fatty acids. By adding the essential fatty acids, of which lard is an excellent source, eczema of the babies improved.

### Lard's Nutritive Qualities

Summing up the present knowledge concerning the nutritive value of lard, it is now known that lard is important in the diet because:

- It is an excellent source of energy, one tablespoon furnishing 135 calories;
- It is 97 per cent digested;
- It is utilized with a minimum of metabolic activity;
- It is superior for producing growth;
- It is a rich source of the essential unsaturated fatty acids, and
- It is superior to hydrogenated fats in preventing fatty acid deficiency.

# Do You Know What to Look for - - -



## TRACK IT DOWN!

Here's the way "Sausage and Meat Specialties" puts you on the trail of one of the profit stealers:

**GREEN CENTER**—This is a spoilage problem and may be traced to faulty conditions and methods at various points in processing. It may be due to high bacterial content in original trimmings, resulting from poor handling or careless storage; heating during grinding; under-curing; curing at wrong temperature; failure to reach an internal temperature during smoking or cooking of at least 148 degs. F. (checked by thermometer). Bacterial contamination of meat during curing, chopping and other processing or use of improper temperatures in processing rooms may be contributing causes of such spoilage.

## When a Batch of Sausage Goes "Haywire"?

There's an entire chapter devoted to "Sausage Trouble-Shooting" in The National Provisioner's new book

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You don't have to guess what is wrong—this new volume tells you right where to look. Practically every dollar-stealing enemy of quality-sausage is listed and the direct route to its elimination given.

All the troublesome factors that lead to dealer complaints are covered. Just turn to Chapter XIX of "Sausage and Meat Specialties" and there you'll find the Public Enemies—Air Pockets, Sour Casings, Chill Ring, Case Hardening, Dark Stripe, Green Spots, Shriveling and other troubles that put premature gray hairs in the sausage maker's head.

Nineteen other chapters of "Sausage and Meat Specialties" highlight Plant Operations, Plant Layout, Refrigeration and Air Conditioning and Dry Sausage and presents the best of approved modern sausage practice, tested formulas for sausage and all types of specialty products.

The wide range of subjects covered in this new volume, the first of its kind, makes it an indispensable aid to every Sausage Manufacturer and Sausage Maker.

Get your order in now. One case of corrected trouble will more than repay its cost . . . \$5.00 postpaid.

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*407 South Dearborn Street, Chicago, Illinois*



## Hog Cut-Out Results

A SHARP drop in hog prices while product values remained relatively steady, resulted in lower cut-out losses on all weights of hogs this week. The cutting loss on the 180-@220-lb. butchers was only 1c per cwt. compared with 27c last week and the 220-@260-lb. and 260-@300-lb. butchers made even better records. The loss on these weights dropped 32c and 38c respectively to 9c and 29c per cwt.

Average live cost of hogs used in the test this week was considerably under last week, the total cost per cwt. alive (including condemnation, handling and overhead) being 25c per cwt. lower for the 180-@220-lb. butchers than in the first four days last week. Product values were higher this week, but only by 1 to 2c, so that they were not primarily responsible for the improvement in results.

The drop in hog prices at Chicago carried the top down to \$6.90 on Wednesday, the lowest top since 1934, and Thursday's market was 20@25c lower than last Friday for almost all weights. Chicago received 55,200 hogs during the first three days of the week against 46,296 a week ago.

The test is worked out on the basis of Chicago costs and selling prices with representative costs and credits. Packers should apply their own costs and selling prices in order to obtain dependable results in their tests.

## MEAT INSPECTED IN APRIL

Meat and meat food products prepared under federal inspection during April, 1939:

Meat placed in cure:	Apr. 1939, lbs.
Beef .....	8,084,919
Pork .....	182,082,477
Smoked and/or dried meat:	
Beef .....	4,249,247
Pork .....	104,854,862
Bacon sliced .....	10,982,489
Sausage:	
Fresh finished .....	9,294,509
Smoked and/or cooked .....	41,181,050
Dried or semi-dried .....	8,198,714
Meat loaves, head-cheese, chili con carne, jellied products, etc. ....	7,333,697
Cooked meat:	
Beef .....	591,082
Pork .....	12,990,834
Canned meat and meat products:	
Beef .....	4,777,535
Pork .....	12,829,611
Sausage .....	3,089,444
Soup .....	22,355,837
All other .....	5,715,923
Lard:	
Rendered .....	45,593,696
Refined .....	66,935,267
Oleo stock .....	9,381,947
Edible tallow .....	6,547,271
Compound containing animal fat. ....	12,889,181
Oleomargarine containing animal fat. ....	2,886,016
Miscellaneous .....	1,367,719

## DANAHY MEAT BOOKLET

An instructive piece of publicity has been distributed by Danahy Packing Co., Buffalo, N. Y., to consumers in its area in the form of a folder showing the principal cuts of pork, beef, lamb and veal and the parts of the carcass from which each comes. The consumer is urged to

"ask your dealer for 'Easter brand' food products."

Meat cuts are printed in red on a white background and include 25 veal cuts, 29 pork, 26 lamb and 33 of the principal cuts of beef. This folder gives the housewife the opportunity to become acquainted with 113 of the principal meat cuts and at the same time helps to build good will for Danahy Packing Co.

## AUSTRALIAN MEAT EXPORTS

Exports from Australia of frozen and chilled beef, mutton and lamb for the eight months ended February 28 showed a considerable advance over exports for the corresponding period of the preceding year, according to the U. S. Bureau of Foreign and Domestic Commerce. Bulk of these exports for both years went to Great Britain. Comparative figures for the two periods:

	8 mos. ended Feb. 28, 1939, lbs.	8 mos. ended Feb. 28, 1938, lbs.
Beef .....	181,321,171	188,191,203
Mutton & Lamb .....	150,920,118	164,196,496

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended May 20, 1939, were:

	Week May 20.	Previous Week.	Same Time '38.
Cured Meats, lbs. ....	13,602,000	16,230,000	16,543,000
Fresh Meats, lbs. ....	46,422,000	47,248,000	45,237,000
Lard, lbs. ....	2,219,000	3,089,000	2,427,000

## HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.				220-260 lbs.			260-300 lbs.		
Regular hams .....	14.00	14.6	\$ 2.04	13.70	14.4	\$ 1.96	13.50	13.9	\$ 1.88
Picnics .....	5.60	10.8	.60	5.40	10.7	.58	5.10	10.2	.52
Boston butts .....	4.00	12.0	.48	4.00	11.8	.47	4.00	11.6	.46
Loins (blade in) .....	9.80	15.5	1.52	9.60	14.5	1.39	9.10	13.5	1.23
Bellies, S. P. ....	11.00	10.9	1.19	9.70	10.5	1.02	3.10	9.0	.28
Bellies, D. S. ....	.....	.....	.....	2.00	6.5	.13	9.90	6.3	.62
Fat backs .....	1.00	4.1	.04	3.00	4.3	.13	5.00	4.5	.23
Plates and jowls .....	2.50	4.9	.12	3.00	4.9	.15	3.30	4.9	.16
Raw leaf .....	2.10	5.3	.11	2.20	5.3	.12	2.10	5.3	.11
P. S. lard, rend, wt. ....	12.40	5.7	.71	11.50	5.7	.66	10.20	5.7	.58
Spareribs .....	1.60	7.9	.13	1.60	7.8	.12	1.50	7.7	.12
Trimming .....	3.00	7.1	.21	2.80	7.1	.20	2.70	7.1	.19
Feet, tails, neckbones. ....	2.00	.....	.07	2.00	.....	.07	2.00	.....	.07
Offal and misc. ....	.....	.....	.30	.....	.....	.30	.....	.....	.30
TOTAL YIELD AND VALUE .....	69.00		\$ 7.52	70.50		\$ 7.30	71.50		\$ 6.75
Cost of hogs per cwt. ....		\$ 6.88			\$ 6.83			\$ 6.55	
Condemnation loss .....		.04			.04			.04	
Handling & overhead. ....		.61			.52			.45	
TOTAL COST PER CWT. ALIVE .....		\$ 7.53			\$ 7.39			\$ 7.04	
TOTAL VALUE .....		7.52			7.30			6.75	
Loss per cwt. ....		.01			.09			.29	
Loss per hog .....		.02			.22			.83	
Profit per cwt. ....		.....			.....			.....	
Profit per hog .....		.....			.....			.....	



lead seals. Such seals are readily broken without damage to the box, and after inspection or repacking new seals may be applied.

This box, now manufactured by leading Container Companies, is available to the Packing Industry for use in shipping meat products, such as pork loins, butts and shoulders, beef trimmings, poultry and other bulk products.

Delivered in three pieces and assembled on the Bliss Box Stitcher. Arched stitches for locking are formed and attached in one operation with Bliss Box Stitcher equipped with special driver. **Ask for further details.**

## DEXTER FOLDER COMPANY

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BOSTON  
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PHILADELPHIA  
5th and Chestnut Sts.

CHICAGO  
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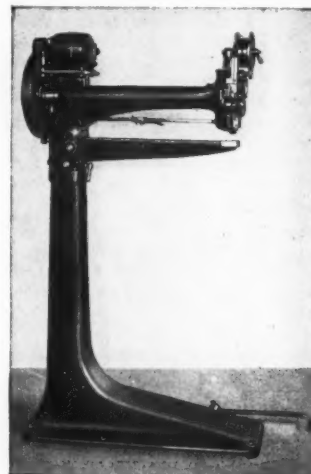
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3441 St. Johns Place

SAN FRANCISCO — LOS ANGELES — SEATTLE — Harry Brintnall Co.

## NEW BLISS WIRE-LOCK SEAL BOX

This Special Bliss Box, which may be sealed, opened for inspection and re-sealed without damage to the box, rated Honorable Mention at the 1938 All America Packing Competition.

Strong wire stitches with arched crown attached to flap of top panel and the body of the box provide the means for locking the cover with wire or strips of metal which may be sealed with



Bliss Heavy Duty Box Stitcher

**ARE FOLLOWING THE SHARP PENCIL TO**

# W I S E INSULATION BUYERS

If interested in preserving low temperatures *economically*, investigate **PALCO WOOL**, made from durable, fire retardant Redwood bark. Non-setting—odor and vermin proof—repels moisture. Efficiency .255 B. t. u. (Peebles).

**FREE**

New 16-page Cold Storage Manual tells why, how and where to install **PALCO WOOL**.

**PALCO WOOL**  
COLD STORAGE MANUAL

## PALCO INSULATION WOOL

Trade Mark Reg. U. S. Pat. Off.

**THE PACIFIC LUMBER COMPANY**  
SAN FRANCISCO CHICAGO LOS ANGELES NEW YORK



## ABATTOIR HOISTS A. C. and D. C.

Modern Precision-Built Hoists at Attractive Prices.

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HOIST DIVISION  
SPRINGFIELD, OHIO



## AIR CONDITIONING

### SAVES MONEY for PACKING PLANTS

**NIAGARA** Air Conditioning Fan Coolers and Spray Coolers cut costs of freezing, pre-cooling and storage in packing plant applications. Their use saves weight and value in foods because they prevent the cooling process from drying out the products.

Niagara "No Frost" prevents ice formation on coils—gives full time operation at full capacity. Completely automatic.

Representatives in principal cities. Address inquiries to

**NIAGARA  
BLOWER COMPANY**

6 E. 45th Street, New York City

Chicago Office: 37 W. Van Buren Street



## MEAT IMPORTS AT NEW YORK

Imports for the period May 11 to 17 inclusive at port of New York:

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef.....		304,756
—Beef extract in tins.....		5,000
—Roast beef in tins.....		36,000
—Brisket beef in tins.....		1,368
Brazil—Canned corned beef.....		534,000
Canada—Fresh chilled pork cuts.....		1,260
—Fresh chilled calf livers.....		4,920
—Fresh chilled veal livers.....		300
—Smoked bacon.....		3,665
—Fresh pork bellies.....		2,529
—Fresh pork ham.....		10,324
—Fresh pork shoulders.....		4,079
—Fresh pork tenderloins.....		240
—Fresh boneless salted beef.....		300
—Frozen beef livers.....		1,648
—Frozen beef racks.....		1,275
—Frozen beef plates.....		541
—Frozen beef cuts.....		1,954
Chile—Lard in tins.....		110
Denmark—Liverpaste in tins.....		1,444
—Salami.....		940
England—Meat paste in jars.....		654
—Smoked bacon.....		122
Finland—Cooked sausage in tins.....		750
—Cooked ham in tins.....		185
France—Liverpaste in tins.....		4,718
—Tinned roast pork.....		146
Germany—Cooked ham in tins.....		705
Holland—Cooked sausage in tins.....		1,875
—Smoked ham.....		2,907
Hungary—Smoked bacon.....		200
—Smoked sausage.....		460
—Tinned smoked beef with beans.....		280
—Beef Goulash in tins.....		798
—Stuffed paprika in tins.....		560
Irish Free State—Smoked bacon.....		2,871
Italy—Salami.....		4,505
Latvia—Cooked ham in tins.....		30,259
—Cooked picnics in tins.....		15,535
Lithuania—Cooked ham in tins.....		7,827
—Tinned cooked picnics.....		4,828
—Cooked luncheon meat in tins.....		1,440
Poland—Smoked bacon.....		31,721
—S. F. butts.....		7,950
—Smoked sausage in tins.....		258
—Cooked ham.....		1,076,145
—Cooked pork butts.....		13,296
—Cooked picnics.....		194,244
—Cooked pork loins.....		55,592
—Luncheon meat.....		8,352
Romania—Cooked ham in tins.....		78,900
—Cooked pork loins in tins.....		9,160
—Cooked picnics in tins.....		13,216
—Cooked pork butts in tins.....		5,760
—Smoked bacon.....		18,648
Uruguay—Canned corned beef.....		90,000

## CANADIAN EXPORTS TO U. S.

Export to the United States during April, 1938 and 1939:

	April, 1938.	April, 1939.
Cattle, No.....	26,840	4,271
Calves, No.....	7,770	6,636
Hogs, No.....	94	46
Sheep, No.....	35,600	7,800
Bacon, lbs.....	40,300	55,400
Pork, lbs.....	184,700	138,600
Canned meat, lbs.....	122	2,801

## PORK AND LARD MARKETS

(Continued from page 31.)

trimmings were limited; the special lean were down  $\frac{1}{4}$ c at 13 $\frac{3}{4}$ c and extra lean trimmings advanced  $\frac{1}{4}$ c and were quoted at 16 $\frac{1}{4}$ c.

### BARRELED PORK

Prices of barreled pork were unchanged at Chicago. Two cars 80/100 fat back pork sold at the market; mixed car of 50/60 and 25/35 short cut clear sold at \$13.50 and \$13.00, Chicago. Demand was only fair at New York; mess was quoted at \$20.87 $\frac{1}{2}$  and family pork at \$17.75.

(See page 41 for later markets.)

# CHICAGO PROVISION MARKETS

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## CASH PRICES

Based on actual carlot trading Thursday, May 25, 1939.

### REGULAR HAMS.

8-10.....	Green.	*S. P.	
10-12.....	16 $\frac{1}{2}$	17 $\frac{1}{2}$	
12-14.....	16	16 $\frac{1}{2}$	
14-16.....	15 $\frac{1}{2}$	15 $\frac{1}{2}$	
10-16 Range.....	15 $\frac{1}{2}$	15 $\frac{1}{2}$	

### BOILING HAMS.

16-18.....	Green.	*S. P.	
18-20.....	14 $\frac{1}{2}$	15 $\frac{1}{2}$	
20-22.....	14 $\frac{1}{2}$	15 $\frac{1}{2}$	
16-20 Range.....	14 $\frac{1}{2}$	14 $\frac{1}{2}$	
16-22 Range.....	14 $\frac{1}{2}$	14 $\frac{1}{2}$	

### SKINNED HAMS.

10-12.....	Green.	*S. P.	
12-14.....	16 $\frac{1}{2}$	17 $\frac{1}{2}$	
14-16.....	16 $\frac{1}{2}$	16 $\frac{1}{2}$	
16-18.....	15 $\frac{1}{2}$	16 $\frac{1}{2}$	
18-20.....	15 $\frac{1}{2}$	15 $\frac{1}{2}$	
20-22.....	14 $\frac{1}{2}$	15 $\frac{1}{2}$	
22-24.....	14 $\frac{1}{2}$	14 $\frac{1}{2}$	
24-26.....	13	14	
26-30.....	12	13	
25 up, No. 2's inc.....	11 $\frac{1}{2}$	12	

### PICNICS.

4-6.....	Green.	*S. P.	
6-8.....	11 $\frac{1}{2}$	12 $\frac{1}{2}$	
8-10.....	11 b	11 $\frac{1}{2}$	
10-12.....	10	11	
12-14.....	9 $\frac{1}{2}$	10 $\frac{1}{2}$	
14-16.....	9 $\frac{1}{2}$	10 $\frac{1}{2}$	
16-18.....	9 $\frac{1}{2}$	10 $\frac{1}{2}$	
8 up, No. 2's inc.....	9 $\frac{1}{2}$	10 $\frac{1}{2}$	

Short Shank  $\frac{1}{2}$ c over.

### BELLIES.

(Square cut seedless)

6-8.....	Green.	*D. C.	
8-10.....	12 $\frac{1}{2}$	13 $\frac{1}{2}$	
10-12.....	11 $\frac{1}{2}$	12 $\frac{1}{2}$	
12-14.....	10 $\frac{1}{2}$	11 $\frac{1}{2}$	
14-16.....	9 $\frac{1}{2}$	10 $\frac{1}{2}$	
16-18.....	9 $\frac{1}{2}$	10 $\frac{1}{2}$	

\*Quotations represent No. 1 new cure.

### D. S. BELLIES.

14-16.....	Clear.	Rib.	
16-18.....	7 $\frac{1}{2}$ n	.....	
18-20.....	7 $\frac{1}{2}$ n	.....	
20-25.....	7 $\frac{1}{2}$	.....	
25-30.....	7 $\frac{1}{2}$	.....	
30-35.....	6 $\frac{1}{2}$	6 $\frac{1}{2}$	
35-40.....	6 $\frac{1}{2}$	6 $\frac{1}{2}$	
40-50.....	6	6	

### D. S. FAT BACKS.

6-8.....	5 $\frac{1}{2}$	5 $\frac{1}{2}$	
8-10.....	5 $\frac{1}{2}$	5 $\frac{1}{2}$	
10-12.....	5 $\frac{1}{2}$	5 $\frac{1}{2}$	
12-14.....	5 $\frac{1}{2}$	5 $\frac{1}{2}$	
14-16.....	5 $\frac{1}{2}$	5 $\frac{1}{2}$	
16-18.....	5 $\frac{1}{2}$	5 $\frac{1}{2}$	
18-20.....	5 $\frac{1}{2}$	5 $\frac{1}{2}$	
20-25.....	5 $\frac{1}{2}$	5 $\frac{1}{2}$	

### OTHER D. S. MEATS.

Extra Short Clears.....	35-45	6 $\frac{1}{2}$ n
Extra Short Ribs.....	35-45	6 $\frac{1}{2}$ n
Regular Plates.....	6-8	6 $\frac{1}{2}$
Clear Plates.....	4-6	5 $\frac{1}{2}$
D. S. Jowl Butts.....	.....	5 $\frac{1}{2}$
S. P. Jowls.....	.....	5 $\frac{1}{2}$
Green Square Jowls.....	.....	7 $\frac{1}{2}$
Green Rough Jowls.....	.....	5 $\frac{1}{2}$

### LARD.

Prime Steam, cash.....	6.52 $\frac{1}{2}$ n
Prime Steam, loose.....	5.80
Neutral, in tierces.....	7.75n
Raw Leaf.....	5.75n

## LARD FUTURES

SATURDAY, MAY 20, 1939.

	Open.	High.	Low.	Close.
May.....	.....	.....	.....	6.32 $\frac{1}{2}$ b
July.....	6.40	6.42 $\frac{1}{2}$	6.40	6.42 $\frac{1}{2}$ ax
Sept.....	6.52 $\frac{1}{2}$	6.52 $\frac{1}{2}$	6.50	6.50b
Oct.....	6.52 $\frac{1}{2}$	.....	.....	6.52 $\frac{1}{2}$
Dec.....	.....	.....	.....	6.55ax

MONDAY, MAY 22, 1939.

	Open.	High.	Low.	Close.
May.....	6.32 $\frac{1}{2}$	.....	.....	6.32 $\frac{1}{2}$ b
July.....	6.37 $\frac{1}{2}$	6.40	6.37 $\frac{1}{2}$	6.40
Sept.....	6.50	.....	.....	6.50
Oct.....	6.52 $\frac{1}{2}$	.....	.....	6.52 $\frac{1}{2}$ ax
Dec.....	6.55	6.55	6.52 $\frac{1}{2}$	6.52 $\frac{1}{2}$ ax

TUESDAY, MAY 23, 1939.

	Open.	High.	Low.	Close.
May.....	6.32 $\frac{1}{2}$	6.32 $\frac{1}{2}$	6.30	6.30b
July.....	6.37 $\frac{1}{2}$	6.40	6.32 $\frac{1}{2}$	6.40ax
Sept.....	6.47 $\frac{1}{2}$	6.50	6.45	6.50ax
Oct.....	6.52 $\frac{1}{2}$	6.52 $\frac{1}{2}$	6.47 $\frac{1}{2}$	6.50b
Dec.....	6.50	6.52 $\frac{1}{2}$	6.45	6.50ax

WEDNESDAY, MAY 24, 1939.

	Open.	High.	Low.	Close.
May.....	6.37 $\frac{1}{2}$	6.43	6.37 $\frac{1}{2}$	6.35b
July.....	6.37 $\frac{1}{2}$	6.43	6.37 $\frac{1}{2}$	6.45ax
Sept.....	6.50	6.53	6.50	6.50b
Oct.....	6.50	6.57 $\frac{1}{2}$	6.50	6.57 $\frac{1}{2}$ ax
Dec.....	6.55	6.57 $\frac{1}{2}$	6.52 $\frac{1}{2}$	6.57 $\frac{1}{2}$ ax

THURSDAY, MAY 25, 1939.

	Open.	High.	Low.	Close.
May.....	6.50	6.50	6.47 $\frac{1}{2}$	6.47 $\frac{1}{2}$ ax
July.....	6.57 $\frac{1}{2}$	6.57 $\frac{1}{2}$	6.50	6.50b
Sept.....	6.65	6.67 $\frac{1}{2}$	6.62 $\frac{1}{2}$	6.62 $\frac{1}{2}$ ax
Oct.....	6.70	6.70	6.65	6.67 $\frac{1}{2}$ ax
Dec.....	6.67 $\frac{1}{2}$	6.67 $\frac{1}{2}$	6.62 $\frac{1}{2}$	6.62 $\frac{1}{2}$

FRIDAY, MAY 26, 1939.

	Open.	High.	Low.	Close.
May.....	.....	.....	.....	6.50b
July.....	6.55	6.57 $\frac{1}{2}$	6.55	6.57 $\frac{1}{2}$
Sept.....	6.65	6.70	6.62 $\frac{1}{2}$	6.70ax
Oct.....	6.72 $\frac{1}{2}$	.....	.....	6.72 $\frac{1}{2}$
Dec.....	6.65	6.70	6.62 $\frac{1}{2}$	6.67 $\frac{1}{2}$ ax

Key: ax, asked; b, bid; n, nominal; —, split.

## PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada:

	Week ended May 20, 1939.	Week ended May 21, 1938.	From Nov. 1, 1938 to May 20, 1939.
PORK.			
To.....	bbls.	bbls.	bbls.
United Kingdom.....	.....	.....	210
Continent.....	.....	.....	64
Total.....	.....	.....	274

### BACON AND HAMS.

	From	M lbs.	M lbs.	M lbs.
United Kingdom.....	2,269	1,395	103,681	
Continent.....	29	38	4,672	
West Indies.....	.....	.....	131	
B. N. A. Colonies.....	.....	.....	61	
Other Countries.....	.....	.....	6	
Total.....	2,298	1,433	108,551	

### LARD.

	From	M lbs.	M lbs.	M lbs.
United Kingdom.....	3,979	4,840	87,868	
Continent.....	293	15	4,519	
St. H. and C. America.....	1,335	183	8,576	
West Indies.....	62	269	2,827	
B. N. A. Colonies.....	.....	.....	76	
Other Countries.....	.....	.....	167	
Total.....	5,579	5,337	104,033	

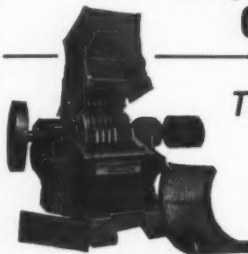
### TOTAL EXPORTS BY PORTS.

	From	Pork, bbls.	Bacon, M lbs.	Lard, M lbs.
New York.....	.....	76	1,748	
Boston.....	.....	10	299	
New Orleans.....	.....	.....	1,397	
Montreal.....	.....	2,212	2,023	
Halifax.....	.....	.....	111	
Total Week.....	.....	2,298	5,578	
Previous Week.....	.....	190	4,344	
2 weeks ago.....	.....	225	577	
Cor. week 1938.....	.....	1,433	5,337	

SUMMARY NOV. 1, 1938 TO MAY 20, 1939.

	1938-1939.	1937-1938.
Pork, M lbs.....	55	45
Bacon and Hams, M lbs.....	108,550	101,997
Lard, M lbs.....	104,033	95,533

## There Is A "WILLIAMS" Mill For ... Every By-Product— Grinding Job



### The WILLIAMS "AK"

No grinder made equals the "AK" for grinding meat scrap, cracklings, tankage and similar products. Not only will it grind high grease content material to 8, 10 and 12 mesh fineness, but it also does so with less power and keeps the material cooler than by any other method. The chisel edge hammers cut through and grind with less effort and have no trailing edge to rub, heat by friction and cause the grease to flow.

Nine sizes of the "AK" grinder are available for every by-product grinding job.

- FEATURES INCLUDE
- RENEWABLE GRINDING PLATE
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  - QUICK CHANGE SCREENS
  - HINGED COVER
  - GREASY CRACKLINGS DO NOT CLOG

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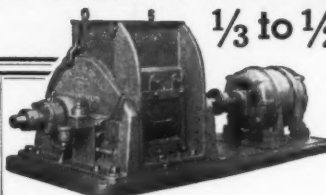
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## COOKING TIME REDUCED

1/3 to 1/2 By Grinding

in the

**M&M HOG**  
CUTS RENDERING  
COSTS

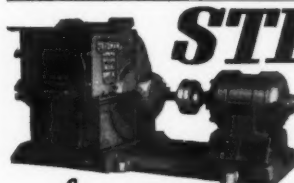


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Grinds fats, bones, carcasses, viscera, etc. — all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Saves steam, power, labor. Low operating cost. Increases melter capacity.



**STEDMAN**  
2-STAGE  
**GRINDERS**

for **CRACKLINGS, BONES, DRIED BLOOD**  
**TANKAGE and OTHER BY-PRODUCTS**

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, incur more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 302.

**Stedman's FOUNDRY & MACHINE WORKS**  
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## Brands and Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER. Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

### TRADE MARK APPLICATIONS

Keeno Packing Co., South Gate, Calif.  
—For canned dog and cat food. Trade mark: HEALTHWAY. Claims use since January 31, 1934. Application serial No. 415,896.

Nestra Packing Co., Berkeley, Mich.  
—For dog food. Trade mark: LIFE GUARD. Claims use since August 7, 1934. Application serial No. 417,410.

Nestra Packing Co., Berkeley, Mich.  
—For dog food. Trade mark: BIG 5. Claims use since November 3, 1937. Application serial No. 417,412.

Trump Products Corp., New York City.  
—For packaged sausage and canned ham. Trade mark: TRUMP, in combination with line drawing of ace of hearts. Claims use since June 1, 1937. Application serial No. 408,982.

Bonds—17 Dog Food Co., Los Angeles, Calif.  
—For dog food. Trade mark: BONDS 17 DOG FOOD. Claims use since August 3, 1938. Application serial No. 415,872.

F. G. Vogt & Sons, Inc., Philadelphia,

Pa.—For pork sausages. Trade mark: PORKEES. Claims use since September 8, 1932. Application serial No. 415,364.

Rath Packing Co., Waterloo, Ia.—For meat loaf. Trade mark: PAR-TEE LOAF, in white letters on dark background. Claims use since February 23, 1939. Application serial No. 416,870.

Zanol Products Co., Cincinnati, O.—For dog food. Trade mark: YUM-YUM. Claims use since October 17, 1938. Application serial No. 417,317.

Nestra Packing Co., Berkeley, Mich.  
For dog food. Trade mark: HI-HI. Claims use since February 11, 1937. Application serial No. 417,409.

### NEW WAGE-HOUR BILL

Tolerance exemption for meat packers, as well as all other provisions dealing with agriculture, have been eliminated from the new bill to amend the wage-hour act which has been introduced by Mary E. Norton, chairman of the House labor committee. The industry would still be protected, however, by the provisions of the present act which give it a 14-week annual exemption from the restriction on maximum hours and the overtime pay requirement.

HR 5435, the earlier bill to amend the wage-hour act, was abandoned by chairman Norton when the opposition of farm legislators prevented her from

rushing it through the House under suspension of rules with limited debate and without amendment. She has announced that the new measure will be called up in the House for passage under suspension of the rules on June 4.

Other provisions of HR 5435, including the exemption for employees working at a guaranteed monthly salary of \$200 or more, have been retained in the new bill.

### FLASHES ABOUT SUPPLIERS

UNITED STEEL & WIRE CO.—United Steel & Wire Co. announces the appointment of Phil Hantover, Inc., Kansas City, Mo., as distributor of the company's sausage mold and bacon hanger. A newcomer in the distributor field, Phil Hantover, Inc., will promote sales of United's products in several states west of the Mississippi.

WORTHINGTON PUMP & MACHINERY CORP.—Edwin J. Schwanhauser has been elected a vice president of Worthington Pump & Machinery Corp. Mr. Schwanhauser has been connected with the company since 1915.

### WANT A GOOD MAN?

For good experienced men try the "Classified" page of THE NATIONAL PROVISIONER.



# TALLOW AND GREASES

## WEEKLY MARKET REVIEW

**TALLOW.**—The tallow market at New York was fairly active and very steady this week. Extra traded at 5½c, delivered, or unchanged from the previous week. It was difficult to estimate the amount that changed hands, but it was not thought to have been large.

The important features of trade at New York were the maintenance of sellers' ideas and complaints of slow finished soap business. Producers were not pressing offerings of tallow, and were encouraged by the better feeling that developed in major commodity markets during the week. Consumers were not inclined to climb for raw materials owing to dullness in trade.

At New York, special was quoted at 5½c; extra, 5½c, delivered, and edible, 5½-5½c.

Tallow futures at New York were quiet and steady with May at 5.20@5.40 and July at 5.40@5.55.

There was no London tallow auction this week. At Liverpool, Argentine tallow, May-June shipment, was unchanged at 17s 9d; Australian good mixed advanced 6d to 16s 9d.

The Chicago tallow market was quiet during the past week; both demand and offerings were light. Couple tanks edible sold last weekend at 5½c, f.o.b. shipping point, and tank off-prime reported at about the market. More edible sold Monday at above price. Couple tanks fancy sold Tuesday at 5½c, Chicago, June shipment. Prime was salable at 5½c, Cincinnati, and special at 5½c, June-July delivery. Tank No. 1 sold at 5c, Cincinnati, and another reported on private terms at Chicago. Market was quiet Thursday; prime and special were still salable at the list, delivered Cincinnati, July and possibly June. Chicago quotations, loose basis, on Thursday were as follows:

Edible tallow .....	5½@5½
Fancy tallow .....	@5½
Prime packers .....	@5½
Special tallow .....	@5½
No. 1 tallow .....	4½@5

**STEARINE.**—The market for oleo stearine was quiet but held firmly at the 6c level for oleo. No particular demand was reported, but sellers were firm and apparently still in a well sold-up condition.

At Chicago, the market was steady and unchanged with prime quoted at 5½-5½c.

**OLEO OIL.**—The market was quiet and steady at New York. Extra was quoted at 7½@8c; prime, 7½@7½c, and lower grades, 6½@7½c.

The Chicago market was dull and steady. Extra was quoted at 7½c and prime at 7½c.

**LARD OIL.**—The market was steady but trade was quiet at New York. No. 1

was quoted at 8½c; No. 2, 8½c; extra, 9c; extra No. 1, 8½c; extra winter strained, 9½c; prime burning, 9½c, and inedible, 9½c.

(See page 41 for later markets.)

**NEATSFOOT OIL.**—Demand was quiet at New York but prices were steady. Cold test was quoted at 15½c; extra, 9½c; extra No. 1, 8½c; pure, 12c, and prime, 9½c.

**GREASES.**—Buyers and sellers were slightly apart in their ideas on greases at New York. On the whole, the market was steady in quiet trade and about unchanged. Consumers would take on supplies of yellow and house at 4½c, while producers were offering small quantities at the 5c level. While tallow was steady and other commodities firmer, the finished soap trade was still dull and demand for raw materials was somewhat limited.

At New York, choice white was quoted at 5½c; yellow and house, 4½-5c and brown, 4½c.

The Chicago grease market was quiet and a little easier this week. Tank of white grease was reported last weekend at 5½c, Chicago, prompt, and couple tanks of yellow sold at 4½c, Chicago, prompt. White grease was offered at 5½c, Chicago, on Monday and B-white in drums at 5c. Tank white grease moved Tuesday on private terms. Tank yellow grease sold at midweek at 4½c, Chicago. Tank of white grease sold Thursday at 5½c, Cincinnati, June delivery. Chicago quotations on Thursday were:

Choice white grease .....	5½@5½
A-white grease .....	5 @5½
B-white .....	4½@5
Yellow grease, 10-15 f.f.a. ....	4½@4½
Yellow grease, 15-20 f.f.a. ....	4½@4½
Brown grease .....	4½@4½

### BY-PRODUCTS MARKETS

Chicago, May 25, 1939.

By-products market remained on easy side this week with prices virtually unchanged.

#### Blood.

Blood unchanged to a little lower.

	Unit	Ammonia.
Unground .....	\$	@ 2.65

#### Digester Feed Tankage Materials.

This market continued its downward trend. Three cars 11-12% sold at \$3.50, Chgo., around middle of week.

Unground, 11 to 12% ammonia. ....	\$3.50@3.55 & 10c
Unground, 6 to 10%, choice quality 3.65@3.85	
Liquid stick .....	@2.25

#### Packinghouse Feeds.

Packing house feed market remained about steady on good demand.

	Carlots,
	Per ton.
Digester tankage meat meal, 60% ....	@32.50
Meat and bone scraps, 50% .....	@55.00
Blood-meal .....	@55.00
Special steam bone-meal .....	45.00@47.50

#### Bone Meals (Fertilizer Grades).

Market very quiet; quotations unchanged.

	Per ton.
Steam, ground, 3 & 50 .....	@28.00
Steam, ground, 2 & 26 .....	@28.00

#### Fertilizer Materials.

Extremely quiet market with last week's quotations still representative.

	Per ton.
High grd. tankage, ground	
10@11% am. ....	\$ 3.25@ 3.35 & 10c
Bone tankage, ungrd., per ton. ....	@20.00
Hoof meal .....	@ 2.65

#### Dry Rendered Tankage.

Crackling market remained on easy side with sales hard to find. High test quoted at 85@87c; low test 87½@90c.

Hard pressed and expeller unground, per unit protein. ....	.85@ .90
Soft prod. pork, ac. grease and quality, ton .....	@55.00
Soft prod. beef, ac. grease & quality, ton .....	@45.00

#### Gelatine and Glue Stocks.

This market featureless, with prices at last week's levels.

	Per ton.
Calf trimmings .....	\$17.00@18.00
Sinews, pizzles .....	@17.00
Cattle jaws, skulls and knuckles. ....	@25.00
Hide trimmings .....	12.00@13.00
Pig skin scraps and trim, per lb., h.c.l.	3@3½c

#### Horns, Bones and Hoofs.

Quiet market; prices unchanged.

	Per ton.
Horns, according to grade .....	\$35.00@60.00
Cattle hoofs, house run .....	30.00@32.50
Junk bones .....	@17.00

(Note—foregoing prices are for mixed carloads of unsorted materials.)

#### Animal Hair.

No activity in this market. Prices at last week's levels.

Winter coll dried, per ton .....	\$27.50@30.00
Summer coll dried, per ton .....	20.00@22.50
Winter processed, black, lb. ....	6@6½c
Winter processed, gray, lb. ....	5@5½c
Cattle switches .....	1½@2c

### EASTERN FERTILIZER MARKETS

New York, May 24, 1939.

A couple of cars of dried blood sold at \$2.60 per unit of ammonia f.o.b. producers' plants, New York. South American is offered at \$2.70 per unit of ammonia, c.i.f. Atlantic Coast ports for June-July shipment from South America.

Ground fertilizer tankage sold at \$2.75 and 10c, and unground feeding at \$3.50

and 10c, f.o.b. local shipping points, with no offerings of local productions. The last sale of South American ground tannage was at \$3.25 and 10c, c.i.f. North Atlantic Coast ports for June shipment from South America.

Dry rendered tannage has been selling at 90c per unit for the 50/55 per cent protein, f.o.b. New York.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, May/June, 1939, inclusive.....	@28.00
Blood, dried, 16% per unit.....	@2.60
Unground fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory.....	3.25 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot.....	@47.00
May shipment.....	@47.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.30 & 50c
Soda nitrate, per net ton; bulk, May/June, 1939, inclusive, ex-vessel Atlantic and Gulf ports.....	@27.00
In 200-lb. bags.....	@28.30
Tannage, ground, 10% ammonia, 10% B. P. L., bulk.....	@29.00
Tannage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	2.75 & 10c 3.50 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@23.50
Bone meal, raw, 4% and 50%, in bags, per ton, c.i.f.....	@25.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00
Dry Rendered Tannage.	
50% protein, unground.....	@ 90c
60% protein, unground.....	@ 92½c

## TALLOW FUTURE TRADING

MONDAY, MAY 22, 1939.			
	High.	Low.	Close.
May .....	.....	.....	5.20@5.40
June .....	.....	.....	5.20@5.40
July .....	.....	.....	5.30@5.40
September .....	.....	.....	5.40@5.55
October .....	.....	.....	5.45@5.60
TUESDAY, MAY 23, 1939.			
May .....	.....	.....	5.20@5.40
June .....	.....	.....	5.20@5.40
July .....	.....	.....	5.30@5.40
September .....	.....	.....	5.40@5.55
October .....	.....	.....	5.45@5.60
WEDNESDAY, MAY 24, 1939.			
July .....	6.00	6.53	6.66b
September .....	6.81	6.60	6.81b
October .....	6.87	6.75	6.87
December .....	6.93	6.77	6.92
January .....	6.96	6.88	6.96
THURSDAY, MAY 25, 1939.			
May .....	.....	.....	5.20@5.40
June .....	.....	.....	5.20@5.40
July .....	.....	.....	5.30@5.40
September .....	.....	.....	5.40@5.55
October .....	.....	.....	5.45@5.60
FRIDAY, MAY 26, 1939.			
July .....	.....	.....	5.30@5.45

## APRIL MARGARINE TAX

Taxes paid on oleomargarine during April, 1939 and 1938:

	1939.	1938.
Excise taxes .....	\$ 61,988.19	\$ 84,982.84
Special taxes .....	8,815.03	9,251.51
Total .....	\$ 70,803.22	\$ 94,134.35

Quantity of product on which tax was paid during April, 1939, totaled 27,794 lbs. of colored margarine and 23,683,516 lbs. of uncolored; during April, 1938, tax was paid on 61,554 lbs. of colored and 31,514,336 lbs. of uncolored margarine.

## COTTONSEED PRODUCTS MANUFACTURED AND CONSUMED

As reported for the eight months ended April 30, 1939, and 1938:

	COTTONSEED RECEIVED, CRUSHED, AND ON HAND (TONS)					
	Received at mills* Aug. 1 to April 30, 1939.	Crushed Aug. 1 to April 30, 1939.	On hand at mills April 30, 1939.	Received at mills* Aug. 1 to April 30, 1938.	Crushed Aug. 1 to April 30, 1938.	On hand at mills April 30, 1938.
United States .....	4,104,483	6,390,603	4,101,418	5,836,753	335,675	595,425
Alabama .....	298,918	423,962	273,603	404,504	37,276	19,739
Arkansas .....	452,528	613,391	440,486	541,519	32,264	71,756
California .....	157,340	287,862	163,176	204,650	15,878	88,380
Georgia .....	339,906	597,925	315,575	563,224	39,625	37,029
Louisiana .....	179,293	278,499	188,972	271,253	2,013	7,450
Mississippi .....	643,398	904,784	599,201	858,653	85,995	144,097
North Carolina .....	142,296	284,859	145,855	275,068	4,236	10,202
Oklahoma .....	177,980	275,245	180,756	274,172	908	1,575
South Carolina .....	173,014	274,242	164,574	269,921	9,992	4,971
Tennessee .....	352,798	428,014	334,423	404,990	30,985	23,437
Texas .....	1,005,973	1,065,877	1,128,465	1,335,755	59,581	152,994
All other states.....	181,120	265,943	172,232	232,744	16,927	33,795

\*Includes seed destroyed at mills but not 337,118 tons and 42,394 tons on hand Aug. 1 nor 68,877 tons and 134,286 tons reshipped for 1939 and 1938 respectively.

## COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND

	Season	On hand August 1.	Produced Aug. 1 to April 30.	Shipped out Aug. 1 to April 30.	On hand April 30.
Crude oil .....	1938-39	*33,833,717	1,284,357,937	1,184,319,497	*164,944,804
.....	1937-38	11,141,266	1,797,045,493	1,751,569,520	133,292,687
Refined oil .....	1938-39	1487,927,952	*1,098,572,535	.....	1658,331,866
.....	1937-38	441,052,343	1,512,792,330	.....	602,211,502
Cake and meal .....	1938-39	214,611	1,852,113	1,889,596	177,134
.....	1937-38	41,952	2,801,678	2,358,810	284,820
Hulls .....	1938-39	133,153	1,066,529	1,076,494	123,188
.....	1937-38	43,422	1,496,776	1,364,188	176,010
Linters .....	1938-39	457,464	1,020,226	894,250	583,440
.....	1937-38	61,547	1,343,892	850,724	534,715
Hull fiber .....	1938-39	30,534	31,850	34,718	27,766
.....	1937-38	1,828	58,621	29,505	30,944
Grabboth, notes, etc.	1938-39	36,592	51,477	47,708	40,961
.....	1937-38	7,379	72,733	33,063	47,049

\*Includes 11,339,523 and 35,841,890 pounds held by refining and manufacturing establishments and 12,853,220 and 19,425,500 pounds in transit to refiners and consumers August 1, 1938 and April 30, 1939 respectively.

†Includes 5,199,739 and 13,971,069 pounds held by refiners, brokers, agents and warehousemen at places other than refineries and manufacturing establishments and 7,696,711 and 3,336,881 pounds in transit to manufacturers of shortening, oleomargarine, soap, etc., August 1, 1938 and April 30, 1939 respectively.

\*\*Produced from 1,160,733,445 pounds of crude oil.

## STREAM POLLUTION BILL

Barkley stream pollution bill, passed by the Senate on May 1, has been favorably reported by the House committee on rivers and harbors. The measure would authorize a coordinated federal and state program for control of stream pollution and would establish a control division in charge of the Public Health Service.

The bill contains no penalties for depositing industrial wastes in navigable streams, such as had been proposed in earlier bills.

The Senate version of the measure would have authorized federal grants-in-aid for construction of pollution abatement works; the House committee amended it by striking out authorization for federal grants to corporations and substituted a provision permitting loans for this purpose, with the restriction that such loans must be recommended by state and federal health services and must have adequate security.

## SEMI-TRAILER TANK TRUCK

An interesting and attractive semi-trailer tank unit, used for vegetable oils, but which probably would be equally effective for lard, greases, etc., is shown in the accompanying illustration.

Tank has a capacity of 2,700 gallons. The unit transports vegetable oil to the outlying plants in the Chicago area for the Durkee Food Products Co. The oil is loaded at 140 degs. and must be kept within 10 degs. of this temperature so that it will flow freely for unloading. To accomplish this, the tank is insulated with a 2-in. thickness of Dry-Zero blanket.

Tank unit was built by the Butler Mfg. Co., of Minneapolis. It is 22 ft. long, 6 ft. wide and 5 ft. high. Inner tank, of polished cold rolled steel, is supported by wide brackets resting on the lower portion of the outer jacket, which is formed into an integral part of the semi-trailer construction.



## KEEPS VEGETABLE OILS HOT FOR UNLOADING

This semi-trailer tank unit is used for transporting vegetable oils. To keep the oil within 10 degs. of the loading temperature of 140 degs. F. tank is insulated with 2 in. of Dry-Zero.

# VEGETABLE OILS

## WEEKLY MARKET REVIEW

**C**OTTONSEED oil futures were under the pressure of scattered selling and liquidation in the New York market during the past week. On small downturns the market ran into support and prices quickly bobbed upward again. Activity broadened at midweek and the advance made more headway as a result of strength in commodity and security markets.

The oil market on Wednesday was aided by rumors that the FSCC had funds with which to buy some cottonseed oil. Prices rallied nearly  $\frac{1}{4}$ c from the season's lows, as a result of the better outside tone, but the lard market lagged behind and showed a tendency to widen its discount under oil.

Commission house selling appeared on all bulges, partly in liquidation. Brokers, supposedly acting for strong trade interests, were absorbing July oil on the declines during the week and this demand finally stayed the downturns. Profit taking appeared on the swells, as well as some hedge selling, but with sentiment more mixed and a little more friendly towards oil values, the takeoff was larger and the market had a better undertone.

July cottonseed oil was slightly more than 1c a pound over crude oil. It was felt that this relationship afforded hedgers a favorable opportunity to lift hedges from July, and place them upon the later months at better than 20 points difference. Selling in July was scattered and mostly regarded as coming from longs.

### Cash Demand Slow

Demand for cash oil was hand-to-mouth and trade was reported to be light. Apparently a better business in winter oil has been passing, however, as some interests are reported fairly well sold up.

Cottonseed oil consumption is expected to run around 200,000 bbls. this month compared with 275,000 bbls. in May last year.

Strong grain markets impressed local professionals in cottonseed oil during the week and accounted for some oil buying. Strength in cotton attracted attention, but had little effect on oil. Some interests appeared to be buying December cotton against sales of December cottonseed oil.

Weather conditions in the South during the past week were generally favorable for the progress of the cotton crop.

**COCONUT OIL.**—The market was steady at New York but demand was limited because of uncertainty over the tax situation. At New York, nearby tanks were quoted at  $3\frac{1}{4}$ c and forward bulk oil at  $3\frac{1}{2}$ c. The Pacific coast market was 3c nominal.

**CORN OIL.**—Interest was slow at New York and offerings were reported on a basis of 5.90c to a shade lower.

**SOYBEAN OIL.**—Nearby oil, probably resale, was available at  $4\frac{1}{2}$ c, but the mills were holding for 5 to  $5\frac{1}{2}$ c. Buying interest was around  $4\frac{1}{2}$ c.

**PALM OIL.**—The market was quiet at New York with spot Nigre quoted at  $3\frac{1}{2}$ c; shipment, 3c;  $12\frac{1}{2}$  per cent acid,  $2\frac{1}{2}$ c; 20 per cent acid, 2.70c, and Sumatra,  $2\frac{1}{2}$ c.

**PALM KERNEL OIL.**—The market was nominally 3.70c at New York.

**OLIVE OIL FOOTS.**—Buying interest was light and the market was quoted at  $6\frac{1}{2}$ c in tanks, New York.

**PEANUT OIL.**—Nominal conditions prevailed at New York with the market called  $5\frac{1}{2}$ c.

### COCONUT OIL TAX CHANGE

Removal of the processing tax on denatured Philippine coconut oil is proposed in the Tydings bill (S 2390) to clarify trade relations between the United States and the Islands. The bill has been reported by the Senate committee on territories. The oil amendment would make it possible to use Philippine coconut oil (after denaturing) without payment of the 3 cent per pound processing tax in manufacture of soaps, paints and varnishes and other non-food products.

During 1938 factory consumption of coconut oil was 555,017,000 lbs., of which 177,213,000 lbs. was used in edible products. Consumption of coconut oil in soap manufacture amounted to 342,982,000 lbs. Imports for consumption in 1938 totaled 363,940,000 lbs., almost all of which came from the Philippine Islands.

### SOUTHERN MARKETS

#### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., May 25, 1939.—Cotton oil futures showed independent strength, closing slightly higher than week ago, after several declining days; then sharp advances. Crude firm at  $5\frac{1}{2}$ @ $5\frac{1}{2}$ c lb., with no evidence of willingness to offer freely. Bleachable, firm. Soapstock and black grease are in good demand and extremely scarce. Crop is hampered with frequent rains in some sections and insufficient in others.

#### Dallas

(Special Wire to The National Provisioner.)

Dallas, Texas, May 25, 1939.—Basis prime cottonseed oil  $5\frac{1}{4}$ c bid, depending on location.

### COTTON OIL TRADING

**COTTONSEED OIL.**—Valley crude was quoted Wednesday at  $5\frac{1}{2}$ c asked; Southeast,  $5\frac{1}{2}$ c paid and asked; Texas,  $5\frac{1}{4}$ c paid at common points, and Dallas,  $5\frac{1}{2}$ c nominal.

Futures market transactions for the week at New York were as follows:

	Range, —		Closing, —	
	Sales.	High. Low.	Bid. Asked.	
June .....	44	650 649	655 651	nom
July .....	28	677 667	680 674	nom
Aug. ....	20	680 670	671 664	trad
Sept. ....	33	687 676	677 670	nom
Oct. ....	6	685 678	677 679	76tr
Nov. ....				
Dec. ....				
Jan. ....				

SATURDAY, MAY 20, 1939.				
June .....	30	650 646	650 649	nom
July .....	67	667 663	664 657	nom
Aug. ....	26	671 667	669 664	trad
Sept. ....	30	674 671	673 670	nom
Oct. ....	3	673 673	674 675	74tr
Nov. ....				
Dec. ....				
Jan. ....				

MONDAY, MAY 22, 1939.				
June .....	40	650 645	650 652	nom
July .....	28	668 660	668 664	nom
Aug. ....	22	672 664	672 674	trad
Sept. ....	22	672 664	672 674	nom
Oct. ....	22	677 671	677 678	nom
Nov. ....	5	680 680	680 680	trad
Dec. ....				
Jan. ....				

TUESDAY, MAY 23, 1939.				
June .....	29	652 646	651 652	nom
July .....	22	671 662	669 664	trad
Aug. ....	34	675 667	673 674	nom
Sept. ....	15	679 672	678 679	trad
Oct. ....			681 682	
Nov. ....				
Dec. ....				
Jan. ....				

WEDNESDAY, MAY 24, 1939.				
June .....	40	606 653	606 607	nom
July .....	33	681 666	681 683	nom
Aug. ....	67	687 675	687 687	trad
Sept. ....	9	693 677	693 692	nom
Oct. ....	12	696 688	696 696	trad
Nov. ....				
Dec. ....				
Jan. ....				

THURSDAY, MAY 25, 1939.				
July .....		606 606	608 608	nom
September .....		687 682	682 682	nom
October .....		690 687	686 686	bid
December .....		696 692	692 692	nom
January .....		696 695	695 695	bid

(See page 41 for later markets.)

### COTTONSEED PRODUCTS EXPORTS AND IMPORTS

For eight months ended March 31, 1939:

	Exports:	1939.	1938.
Oil, crude, lbs. ....		117,740	2,202,686
Oil, refined, lbs. ....		2,766,758	4,337,600
Cake and meal, tons. ....		14,361	75,835
Linters, running sales. ....		151,588	199,144
Imports:			
Oil, crude, lbs. ....		*714,800	42,912
Oil, refined, lbs. ....		*49,539,225	28,231,226
Cake and meal, tons. ....		3,641	3,531
Linters, sales. ....		29,859	10,679

\*Amounts for April not included above are 1,067,923 pounds refined, "entered direct for consumption," and 1,762,628 refined, "entered direct into warehouse."

### HULL OIL MARKETS

Hull, England, May 25, 1939.—Refined cotton oil, 20s 6d. Egyptian crude was quoted at 18s.



# HIDES AND SKINS

## WEEKLY MARKET REVIEW

### Chicago

**PACKER HIDES.**—The packer hide market continues strong, with a broadening of the demand for better quality May hides, which has in turn assisted in the movement of packers' holdings of earlier dating hides. Advances of  $\frac{1}{2}$ c were paid for straight May native steers, Colorados and branded cows, with similar advances asked on other straight May take-off; Apr.-May butt brands sold  $\frac{1}{4}$ c higher, and same dating light native cows moved  $\frac{1}{4}$ c higher. Bulls moved in a good way at the advance established earlier on export sales. Total sales so far are slightly over 75,000 hides, one packer accounting for about 57,000 of these. In addition, another packer booked hides to tanning account in a good way, with no details disclosed.

Withdrawals of hides from Exchange warehouses continue rather heavy; 59,700 hides have been withdrawn so far this month. Some private sales have undoubtedly been made also, so that the total moving into consumption was considerably over production.

A feature of the week's business was the activity in hide futures; that market advanced 43@46 points on Wednesday, with a total of 804 new and four old contracts sold, setting a new record for volume of business in one day; the previous record of 651 lots was made on Jan. 23, 1939.

Tanners bought 7,000 May native steers at 11c, and 9,000 Mar. take-off at 10c. One packer sold 3,000 May extreme light native steers early at 11 $\frac{1}{4}$ c; another sold 2,000 Mar. to May later also at 11 $\frac{1}{4}$ c, both steady.

Sales of 2,900 Apr. butt branded steers were reported at 10 $\frac{1}{2}$ c, and 3,200 Apr.-May later at 10 $\frac{1}{2}$ c; 11c is asked for Mays. One lot of 3,600 May Colorados brought 10 $\frac{1}{2}$ c. Heavy Texas steers are held at 11c for Mays, with 10 $\frac{1}{2}$ c last paid for Apr.-May. One packer sold 3,500 light Texas steers, Mays at 10c, Apr. 9 $\frac{1}{2}$ c, and prior to Apr. 9c. Extreme light Texas steers quotable at 10 $\frac{1}{2}$ c.

One lot of 4,300 Dec. to Mar. heavy native cows sold at 9c for winter take-off; production smaller now and Mays held at 10 $\frac{1}{2}$ c or better. Association sold 1,000 May light native cows at week-end at 10 $\frac{1}{2}$ c, and 1,000 more later at 10 $\frac{1}{2}$ c; a packer sold 3,000 Apr.-May light cows at 10 $\frac{1}{2}$ c, and 9,000 Mar. at 10c; straight Mays held at 11c. Association sold 2,000 May branded cows at week-end and early this week at 10 $\frac{1}{2}$ c; one packer sold 8,500 May branded cows to tanner at 10 $\frac{1}{2}$ c, and more were salable on this basis.

One packer sold 4,000 Jan. forward native bulls at 8c, and 1,000 branded bulls at 7c; another sold 6,100 dating Feb. forward but mostly Apr.-May, and

two other packers each sold a car, all at same figures.

Preliminary estimates by the Tanners Council give probable April shoe production of 37,500,000 pairs, or 12% over Apr. last year; May production is expected to be around 35,250,000 pairs.

**OUTSIDE SMALL PACKER HIDES.**—Market quoted 9 $\frac{1}{2}$ @10c, selected, Chgo. freight basis, for outside small packer all-weight natives of fairly light average weight, brands  $\frac{1}{2}$ c less. Some light average Apr.-May hides were reported at end of last week at 9 $\frac{1}{2}$ c but offerings of such stock scarce and held higher. There is very little active interest in heavy average stock. Some 48 lb. av. hides were reported this week at 9 $\frac{1}{4}$ c for Mar.-Apr. take-off; dealers report picking up 46-47 lb. av. hides at 9@9 $\frac{1}{4}$ c, depending upon dating, and offerings of these hides to tanners at 9 $\frac{1}{2}$ c were unsold.

**PACIFIC COAST.**—There has been no activity reported as yet on May hides; last trading on the Coast market on Apr. stock was at 8 $\frac{1}{2}$ c, flat, for steers and cows, f.o.b. shipping points. Some quote market nominally 9@9 $\frac{1}{2}$ c.

**FOREIGN WET SALTED HIDES.**—Very little activity has come to light so far this week in the South American market. Present production is running to late autumn and early winter quality, and a few sales were reported late mid-week at  $\frac{1}{4}$ c decline. One lot of 2,000 Wilson steers sold at 69 pesos, equal to 10 $\frac{1}{4}$ c, c.i.f. New York, or  $\frac{1}{4}$ c off; 12,000 Argentine light steers sold at 67 pesos or 10 $\frac{1}{2}$ c, a similar decline.

**COUNTRY HIDES.**—Country hides in general are firm, although demand is mostly for light stock and cheaper grades such as glues and brands. Dealers report difficulty in operating at present levels, due to the small spread between the prices paid for all-weights and going levels for tanner descriptions, as well as their inability to sell the heavy end to advantage. Untrimmed all-weights quoted 8 $\frac{1}{2}$ @8 $\frac{3}{4}$ c, top generally asked; last reported sale was at 8 $\frac{1}{4}$ c flat, equal to about 8 $\frac{1}{2}$ c selected. Heavy steers and cows dull and offered at 7 $\frac{1}{4}$ @7 $\frac{1}{2}$ c, trimmed; some quote 7@7 $\frac{1}{4}$ c nom. Trimmed buff weights last sold at 8 $\frac{1}{4}$ c, with 9c asked. Trimmed extremes sold mid-week at 10 $\frac{1}{2}$ c, with 11c now asked. Bulls listed around 5 $\frac{1}{2}$ c. Glues well sold up, with 6 $\frac{1}{2}$ c last paid and 6 $\frac{1}{4}$ @7c asked. All-weight branded hides have been kept well sold up and hard to find offerings under 7 $\frac{1}{2}$ c flat.

**CALFSKINS.**—Packer calfskins are stronger but, with the bulk of packers' May production already sold up, there is hardly enough trading to define the market. An advance of  $\frac{1}{2}$ c was obtained by one packer on the sale of about 13,000 May Milwaukee all-weights basis 18 $\frac{1}{4}$ c for packers. On basis of

recently prevailing differentials, light calfskins under 9 $\frac{1}{2}$  lb. are quotable at 18c nom., with last actual sale at 17 $\frac{1}{2}$ c. Heavy northern calf, 9 $\frac{1}{2}$ /15 lb., last sold at 19 $\frac{1}{2}$ c; some quote 20c nom.

Bids of 15 $\frac{1}{4}$ c were reported by one collector for 8/10 lb. city calfskins, and 17 $\frac{1}{4}$ c bid for 10/15 lb., with  $\frac{1}{4}$ c more asked for both. Outside cities, 8/15 lb., nominal around 16@16 $\frac{1}{4}$ c; straight countries 11 $\frac{1}{2}$ @12c flat. Chicago city light calf and deacons \$1.10@1.15 nom., selected.

**KIPSKINS.**—Packers last sold April kipskins basis 14c for northern natives, 13c for northern over-weights, southern  $\frac{1}{2}$ c less, and brands at 11 $\frac{1}{2}$ c. Mays are not generally offered as yet, although one packer had indicated ideas earlier of a cent advance, and trading awaited to establish market. Unconfirmed report late mid-week that small lot southern natives had sold at 14 $\frac{1}{2}$ c, or a cent up.

Production light on city kipskins and offerings not sufficient recently to keep market established; quoted nominally 13@13 $\frac{1}{2}$ c. Outside cities around 13@13 $\frac{1}{2}$ c nom.; straight countries 10 $\frac{1}{4}$ @11c flat.

Packer regular slunks are well sold up, with last trade in Apr. skins at 80c.

**HORSEHIDES.**—Market firm, with scattered trading. Good city renderers, with manes and tails, quoted \$3.60 paid and \$3.75 asked, selected, f.o.b. nearby points; ordinary trimmed renderers held at \$3.40@3.50, del'd Chgo.; mixed city and country lots \$3.00@3.10, Chgo. Fronts quoted \$2.30@2.40; butts \$1.35 for 22 in. and up but neglected.

**SHEEPSKINS.**—Dry pelts quoted 14@14 $\frac{1}{2}$ c per lb., del'd Chgo., for full wools. Production of packer shearlings is still moderate and meeting with a fair demand; some houses look forward to a comparatively light kill over next couple weeks. There is some variation in prices being reported, which is not unusual. One house reports obtaining 75c for all No. 1's produced this week, and also sales totalling two cars No. 2's at 42 $\frac{1}{2}$ c, and two cars No. 3's at 20c. Another packer sold a car at 70c, 37 $\frac{1}{2}$ c and 17 $\frac{1}{2}$ c for the three grades, the car running over half No. 2's, one-third No. 3's and balance No. 1's. Quotations by a dealer range 65c, 35@37 $\frac{1}{2}$ c and 17 $\frac{1}{2}$ c respectively. However, packers appear to find a ready outlet for their production. Pickled skins are well sold up on winter stock, with last sales at \$3.25@3.50 locally; one car was reported at \$3.62 $\frac{1}{2}$  recently in the East; sellers talking around \$4.25 on Californias. Packer wool pelts quoted \$1.90@1.95 per cwt. live lamb, top last paid for May outside production, with California lambs at \$1.10 per cwt.

### New York

**PACKER HIDES.**—All packers sold their May production of Colorados this week at 10 $\frac{1}{2}$ c; the native and butt branded steers are still unsold and firmly held at 11c, with this figure reported possibly obtainable for natives.

**CALFSKINS.**—There was no further trading reported this week on calfskins



but the market appears to be in a firm position and higher prices will undoubtedly be attempted on next offerings. Collectors last sold 4-5's at \$1.10, and 5-7's at \$1.30, with 5@10c higher talked; 7-9's quoted up to \$1.80, and 9-12's \$2.65@2.70. Packer calf quoted nominally, 4-5's around \$1.20@1.25, 5-7's \$1.60, 7-9's \$2.10@2.15, and 9-12's \$3.00@3.10.

## NEW YORK HIDE FUTURES

Saturday, May 20.—New: June 10.53 b; Sept. 10.91@10.93; Dec. 11.29 n; Mar. 11.61 n; 198 lots; 6@7 higher. Old: June 9.63 n; Sept. 9.88 n; 3 lots; 3 higher.

Monday, May 22.—New: June 10.69@10.72; Sept. 11.06@11.07; Dec. 11.45@11.46; Mar. 11.78 n; 328 lots; 15@17 higher. Old: June 9.80 n; Sept. 10.05 n; 1 lot; 17 higher.

Tuesday, May 23.—New: June 10.55 b; Sept. 10.94@10.95; Dec. 11.31; Mar. 11.63 n; 366 lots; 12@15 lower. Old: June 9.65 n; Sept. 9.90 n; 3 lots; 15 lower.

Wednesday, May 24.—New: June 10.98@11.00; Sept. 11.40@11.42; Dec. 11.76 n; Mar. 12.08 n; 43@46 higher: sales 804 lots, a new record for one day. Old: June 10.08 n; Sept. 10.33 n; 4 lots; 45 higher.

Thursday, May 25.—New: June 10.95; Sept. 11.35; Dec. 11.70; Mar. 12.02 n; (June 1940) 12.32 n; 328 lots; 3@6 lower. Old: June 10.05 b; Sept. 10.30 n; 10 lots; 3 lower.

Friday, May 26.—New: June 11.02 n; Sept. 11.40@11.44; Dec. 11.78@11.79; Mar. 12.10 n; 220 lots; closing 5@8 higher. Old: June 10.14 n; Sept. 10.39 n; 2 sales; closing 9 higher.

## CHICAGO HIDE FUTURES

Saturday, May 20.—Close: June 10.50 b; Sept. 10.90 b; no sales; 25 higher.

Monday, May 22.—Close: June 10.50 n; Sept. 10.90 n; no sales; unchanged.

Tuesday, May 23.—Close: June 10.50 n; Sept. 10.85 ax; no sales; unchanged to 5 lower.

Wednesday, May 24.—Close: June 11.00 b; Sept. 11.40 b; 2 lots; 50@55 higher.

Thursday, May 25.—Close: June 11.00 n; Sept. 11.10; 1 lot; unchanged to 30 lower.

Friday, May 26.—Close: June 10.90 ax; Sept. 10.20 ax; 8 sales; closing 10 lower to 10 higher.

## LARD AND GREASE EXPORTS

Exports of lard from New York City, week of May 20, 1939, totaled 1,748,490 lbs.; tallow, none; greases, 92,800 lbs.; stearine, none.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

Hog products were moderately active and firm the latter part of the week on commission house buying, strength in other commodities, more moderate hog arrivals and indications of good cash trade, but hedge selling limited upturns.

### Cottonseed Oil

Cotton oil was moderately active and steady with offerings limited and buying power lighter. There is no confirmation of reports that FSCC is to buy oil as yet. Cash trade dull; crude, Southeast and Valley, 5½c lb. nom.; Texas, 5¼c lb. nom.

Quotations on bleachable cottonseed oil at close of market on Friday were: July 6.69; Sept. 6.86; Oct. 6.88@6.90; Dec. 6.96; Jan. (1939) 6.98; sales 68 lots. Closing steady.

### Tallow

New York extra tallow, 5½c lb.

### Stearine

Stearine, 6c lb.

## Friday's Lard Markets

New York, May 26, 1939.—Prices are for export. Lard, prime western, 6.95@7.05c; middle western, 6.85@6.95c; city, 6¾c; refined continent, 6¾@6¾c; South American, 6¾@7c; Brazil kegs, 7@7½c; shortening, 8¾c carlots.

## BRITISH PROVISION MARKETS

Liverpool, May 25, 1939.—General provision market steady but dull; poor demand for lard; demand for hams continues fair.

Friday prices were: Hams, American cut, 90s; Canadian hams (A.C.), 98s; bellies, English, 62s; Wiltshires, 67s; Cumberlands, 69s; Canadian Wiltshires, 73s; lard 36s 3d.

## Handling Hides

Much money is undoubtedly lost by the packer through improper take-off and curing of hides and skins.

Complete directions for the proper handling of hides and skins have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by a 25-cent stamp:

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## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 26, 1939:

	PACKER HIDES.		
	Week ended May 26.	Prev. week.	Cor. week, 1938.
Hvy. nat. str.	@11	@10½	@ 9½
Hvy. Tex. str.	@11ax	@10½	@ 9½
Hvy. butt brnd'd str.	@10½	@10½	@ 9½
Hvy. Col. str.	@10½	@10	@ 9
Ex-light Tex. str.	@10½	@10	@ 8½
Brnd'd cows.	@10½	@10	@ 8½
Hvy. nat. cows	@10½ax 9½	@10	@ 8½
Lt. nat. cows	@10½	@10½	@ 8½
Nat. bulls	@ 8	@ 8	@ 7½ax
Brnd'd bulls	@ 7	@ 7n	@ 6½ax
Calfskins	.18 @20n	17½ @19½	15 @16n
Kips, nat.	.14 @15n	@14	@12½
Kips, ov-wt.	.13 @14n	@13	@11½
Kips, brnd'd	.11½ @12½	@11½	@ 8½
Stunks, reg.	@80	@80	@70
Stunks, hris.	@40	@40	25 @30

Light native butt branded and Colorado steers 1c per lb. less than heavies.

## CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	9½ @10	9¼ @ 9½	7½ @ 8
Branded	.9 @ 9½	8¾ @ 9¼	7 @ 7½
Nat. bulls	.8 @ 7	6¾ @ 7n	6 @ 6½
Brnd'd bulls	.6½ @ 6½	6¼ @ 6½	5½ @ 6
Calfskins	.15 @17½	14 @16½	11 @12
Kips	.13 @13½	@13n	@10
Stunks, reg.	.70 @75n	70 @75n	55 @60n
Stunks, hris.	.30 @35n	30 @35n	20 @25n

## COUNTRY HIDES.

Hvy. steers	.7 @ 7½	7 @ 7½ax 6½ @ 7n
Hvy. cows	.7 @ 7½	7 @ 7½ax 6½ @ 7n
Buffs	.8 @ 8	8¼ @ 8½
Extremes	.10 @11	10½ @11
Bulls	.5 @ 5½	5 @ 5½
Calfskins	.11½ @12	11 @11½
Kipskins	.10 @11	@10½
Horsehides	.3.00@3.75	2.90@3.50

## SHEEPSKINS.

Pkr. shearings	.70 @75	70 @75	50 @55
Dry pelts	.14 @14½	13 @14	11 @11½

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 20, 1939, were 4,271,000 lbs.; previous week 4,144,000 lbs.; same week last year, 4,811,000 lbs.; from January 1 to May 20, 1939, 99,472,000 lbs.; a year ago, 93,640,000 lbs.

Shipments of hides from Chicago for the week ended May 20, 1939, were 5,129,000 lbs.; previous week, 4,389,000 lbs.; same week last year, 4,304,000 lbs.; from January 1 to May 20, 1939, 87,675,000 lbs.; and 1938, 86,472,000 lbs.

## LIVERPOOL PROVISION PRICES

Liverpool prices week ended May 12:

	May 12, 1939.	May 5, 1939.	May 13, 1939.
	per cwt.	per cwt.	per cwt.
American green bellies	\$13.86	\$13.97	\$14.55
Danish Wiltshire sides	18.63	18.60	22.84
Canadian green sides	15.99	15.99	20.34
American short cut green hams	19.33	19.33	20.44
American refined lard	7.94	8.05	10.50

## MEAT AND LARD EXPORTS

Exports of lard and bacon through port of New York during week ended May 25, were 759,920 lbs. lard and 107,500 lbs. bacon.

# LIVE STOCK MARKETS

## WEEKLY REVIEW

### FEWER CATTLE, MORE HOGS DURING SUMMER

**H**OG runs during the summer months are expected to be well above those of a year ago but fewer cattle will be marketed unless drought conditions already evident in some states become more severe. Should the drought develop further many cattle held for breeding would find their way to packinghouses.

In the outlook reports for cattle and hogs available for slaughter during the coming months, the U. S. Bureau of Agricultural Economics says:

#### More Hogs Expected

Slaughter supplies of hogs for the 1939 summer marketing season, May-September, are expected to be materially larger than during the summer season last year. Some seasonal reduction in supplies is probable after mid-summer. Consumer demand for hog products is likely to continue stronger than a year earlier for the next few months, but any improvement from present levels may not be great.

Relatively large losses of spring pigs have been reported in some areas. Average number of pigs saved per litter may be smaller than the record high average of last spring, but reports in general indicate that the number of sows farrowing this spring is substantially larger than a year earlier. Despite reports of heavy losses of spring pigs, it is expected that 1939 spring pig crop will be considerably larger than the spring crop of 1938.

After declining sharply during March, prices of hogs weakened further in April. In early May the weekly average price of butcher hogs at Chicago was about \$6.90 compared with \$7.20 in late March and \$8.05 in late February. Inspected hog slaughter for April was

somewhat smaller than in March, but slaughter at eight important centers increased considerably in late April. For the 1938-39 winter hog marketing season, October-April, inspected hog slaughter was about 12 percent larger than in the 1937-38 winter season. This increase in slaughter reflects chiefly the larger pig crop in the spring of 1938 than in the spring of 1937.

Unless drought recurs, numbers of cattle for slaughter are expected to continue smaller than last year throughout most, if not all of 1939, chiefly because of the tendency to hold a larger proportion of breeding stock on farms to increase herds. Consumer demand for meats probably will remain stronger than a year earlier through the summer at least.

#### Drought May Affect Receipts

In parts of Texas and California, and in limited areas of other Western states, lack of rainfall definitely reduced prospects for ranges and pastures by May 1, and was beginning to result in some local increases in cattle marketings. Pasture conditions in other parts of the country on May 1, however, were fairly good.

Both steer slaughter and cow and heifer slaughter so far this year have been below the slaughter of a year earlier. But with an increase in the number of cattle on feed (estimated to be 13 per cent larger in the Corn Belt on April 1 this year than last), marketings of steers during the summer and fall months probably will equal or exceed those of last summer and fall.

Demand for meats apparently weakened somewhat in April and early May, and with seasonally larger marketings of grain-fed cattle, prices of the better grades of slaughter steers and heifers declined moderately. A marked reduction occurred in cow slaughter, however, and prices of all grades of cows held firm.

### EARLY TRADING AT CHICAGO


Historical items regarding sales of meat animals in the Chicago stock yard during the early years of its establishment show that cattle were sold both by the head and by the pound. It was not unusual to split the price to an eighth of a cent and then add a premium of \$10 to the sale to close the deal.

According to an old account book of one of the pioneer commission men on the market, cattle sales ran around \$8 per cwt. and sheep \$7, while top hogs on the opening day of the market brought \$9.40 per cwt. A government tax of one-tenth of 1 per cent was deducted from the gross proceeds of every sale to help pay the costs of the Civil War.

Large consignments of livestock were recorded in this old account book, one shipper sending in 325 sheep and 629 hogs in one consignment. His net return, after deducting all charges, was \$13,378.48. These interesting items regarding the early history of the Chicago yards will be used in connection with the 75th anniversary celebration of the founding of this market.

### KANSAS CITY RATE CASE

The U. S. Supreme Court this week enjoined payment of \$586,000 in impounded commission charges to livestock commission firms operating at Kansas City. The decision was a further step in the case resulting from an order of Secretary of Agriculture Wallace directing reduction of livestock commission charges at the Kansas City market. Wallace's order was set aside by the Supreme Court in 1938 and commission firms attempted to recover the impounded money, but the court this week decided that the final outcome of the case must be awaited before the funds are distributed to commission men or producers.



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## CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., May 25, 1939.—At 20 concentration points and 10 packing plants in Iowa and Minnesota, current prices were 10¢ to 20¢ lower than last week's close. The trade undertone was moderately active, despite lighter receipts this week, compared with last. Weight and quality of a few hogs this week were reflecting drought conditions in some localities in the interior.

Current prices, good to choice, 180-220-lb. at plants, \$6.50@6.70, the bulk \$6.55 up, few \$6.75. Yard bids, \$6.35@6.60, mostly \$6.40@6.55; 220-250-lb., generally \$6.25@6.65, bulk at plants \$6.40@6.55; 250-270-lb., \$6.00@6.50, the bulk, \$6.20@6.45; 270-290-lb., \$5.90@6.35, the bulk, \$6.00@6.25; 290-350-lb., \$5.55@6.20, the bulk, \$5.70@6.05; few 160-180-lb., \$6.25@6.60.

Good sows, 350-lb. down, \$5.50@5.60, the bulk, \$5.40@5.55; up to 425-lb., \$5.10@5.45; up to 550-lb., \$5.00@5.30.

Receipts for week ended May 25:

	Week ended May 17.	Last week.
Friday, May 19	27,700	15,700
Saturday, May 20	24,100	22,700
Monday, May 22	41,100	46,000
Tuesday, May 23	19,700	22,300
Wednesday, May 24	19,100	17,500
Thursday, May 25	16,900	18,700

## CANADIAN LIVESTOCK PRICES

### STEERS.

Top Prices	Week ended May 17.	Last week.	Same week 1938.
Toronto	\$ 7.50	\$ 7.75	\$ 7.50
Montreal	7.75	7.65	7.25
Winnipeg	6.75	7.00	7.35
Calgary	6.75	6.75	6.50
Edmonton	6.50	6.75	6.75
Prince Albert	6.00	6.00	5.85
Moose Jaw	6.10	6.25	6.50
Saskatoon	6.35	6.50	6.75
Regina	6.50	6.25	...
Vancouver	6.75	7.25	...

### VEAL CALVES.

	\$ 9.00	\$ 9.00	\$ 9.25
Toronto	7.50	7.00	8.00
Montreal	7.50	7.00	7.50
Winnipeg	7.00	7.00	7.25
Calgary	7.50	8.00	7.25
Edmonton	7.00	7.00	6.00
Prince Albert	6.00	6.00	6.00
Moose Jaw	7.00	6.50	6.00
Saskatoon	6.50	6.50	6.50
Regina	7.50	7.50	...
Vancouver	...	7.00	...

### BACON HOGS.

	\$ 8.50	\$ 9.00	\$10.40
Toronto	9.00	9.25	10.75
Montreal	8.50	8.75	10.50
Winnipeg	8.35	8.25	9.75
Calgary	8.25	8.25	9.75
Edmonton	8.50	8.50	10.25
Prince Albert	8.60	8.60	10.35
Moose Jaw	8.50	8.50	9.75
Saskatoon	8.60	8.60	...
Regina	8.60	8.60	...
Vancouver	8.60	9.75	...

<sup>1</sup> Montreal and Winnipeg hogs sold on a "F. & W." basis. All others "off trucks."

### GOOD LAMBS.

	\$10.35	\$10.40	\$11.35
Toronto	12.00	12.00	12.00
Montreal	12.00	12.00	12.00
Winnipeg	12.00	12.00	12.00
Calgary	12.00	12.00	12.00
Edmonton	12.00	12.00	12.00
Prince Albert	12.00	12.00	12.00
Moose Jaw	12.00	12.00	12.00
Saskatoon	12.00	12.00	12.00
Regina	12.00	12.00	12.00
Vancouver	12.00	12.00	12.00

## DENVER HOGS HEAVY

Hogs marketed at Denver during April averaged 245 lbs., which was 22 lbs. heavier than in April, 1938.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, May 25, 1939, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (soft & oily not quoted).		CHICAGO.		NAT. STK. YDS.		OMAHA.		KANS. CITY.		ST. PAUL.	
BARROWS AND GILTS:											
Good-choice:											
140-160 lbs.	.....	\$ 6.25@	6.75	\$ 6.00@	6.40	\$ 6.15@	6.40	\$ 6.20@	6.45	\$ 6.70@	6.75
160-180 lbs.	.....	6.50@	6.85	6.25@	6.75	6.30@	6.50	6.35@	6.55	6.70@	6.75
180-200 lbs.	.....	6.70@	6.90	6.70@	6.80	6.40@	6.50	6.40@	6.55	6.70@	6.75
200-220 lbs.	.....	6.75@	6.95	6.70@	6.80	6.40@	6.50	6.40@	6.55	6.70@	6.75
220-250 lbs.	.....	6.70@	6.95	6.60@	6.80	6.35@	6.50	6.40@	6.55	6.50@	6.75
250-290 lbs.	.....	6.40@	6.80	6.25@	6.65	6.05@	6.40	6.10@	6.50	5.90@	6.60
290-350 lbs.	.....	6.10@	6.50	5.90@	6.45	5.70@	6.15	5.75@	6.20	5.65@	6.00
Medium:											
140-160 lbs.	.....	6.00@	6.50	5.85@	6.15	.....	.....	.....	.....	6.40@	6.60
160-180 lbs.	.....	6.10@	6.70	6.00@	6.55	.....	.....	.....	.....	6.40@	6.80
180-200 lbs.	.....	6.15@	6.75	6.15@	6.60	6.10@	6.40	.....	.....	6.40@	6.60
PACKING SOWS:											
Good:											
275-350 lbs.	.....	5.75@	6.10	5.75@	6.00	5.50@	5.60	5.35@	5.50	5.40@	5.50
350-425 lbs.	.....	5.50@	5.85	5.45@	5.90	5.40@	5.50	5.25@	5.40	5.40@	5.50
425-550 lbs.	.....	5.15@	5.60	5.15@	5.65	5.25@	5.50	5.10@	5.35	5.35@	5.40
Medium:											
275-550 lbs.	.....	4.85@	5.50	5.00@	5.65	5.00@	5.25	5.00@	5.35	5.20@	5.35
PIGS (Slaughter):											
Good-choice, 100-140 lbs.											6.50@ 6.75
Medium, 100-140 lbs.											5.50@ 6.00
Slaughter Cattle, Vealers and Calves:											
STEERS, choice:											
750-900 lbs.	.....	10.50@	11.75	9.75@	10.75	9.75@	11.25	9.75@	10.75	9.50@	10.75
900-1100 lbs.	.....	10.50@	12.00	9.75@	11.00	9.75@	11.25	9.75@	11.25	9.50@	11.00
1100-1300 lbs.	.....	10.50@	12.25	10.00@	11.50	9.75@	11.25	9.85@	11.25	9.50@	11.00
1300-1500 lbs.	.....	10.50@	12.25	10.25@	12.00	10.00@	11.50	10.00@	11.25	9.50@	11.00
STEERS, good:											
750-900 lbs.	.....	9.25@	10.50	8.75@	10.00	8.75@	9.75	8.75@	9.75	8.50@	9.75
900-1100 lbs.	.....	9.25@	10.50	8.75@	10.00	8.75@	9.75	8.75@	9.85	8.50@	9.75
1100-1300 lbs.	.....	9.25@	10.50	9.00@	10.25	8.75@	9.75	8.85@	10.00	8.50@	9.30
1300-1500 lbs.	.....	9.25@	10.50	9.25@	10.25	8.75@	10.00	9.00@	10.00	8.50@	9.50
STEERS, medium:											
750-1100 lbs.	.....	8.25@	9.25	8.25@	9.00	7.75@	8.75	7.75@	8.85	7.75@	8.50
1100-1300 lbs.	.....	8.25@	9.25	8.50@	9.25	8.00@	8.75	8.00@	9.00	7.75@	8.50
STEERS, common (plain):											
750-1100 lbs.	.....	7.25@	8.25	7.50@	8.25	7.00@	8.00	7.00@	8.00	6.75@	7.75
STEERS AND HEIFERS:											
Choice, 550-750 lbs.											9.25@ 10.50
Good, 550-750 lbs.											9.00@ 9.75
Choice, 750-900 lbs.											9.75@ 10.50
Good, 750-900 lbs.											9.00@ 9.75
Medium, 550-900 lbs.											8.00@ 9.00
Common (plain), 550-900 lbs.											7.00@ 8.00
COWS, all weights:											
Choice											
.....	.....	7.75@	8.25	.....	.....	.....	.....	.....	.....	.....	.....
Good											
.....	.....	7.00@	7.75	7.00@	7.75	6.75@	7.50	6.50@	7.25	6.50@	7.00
Medium											
.....	.....	6.50@	7.00	6.25@	7.00	6.00@	6.75	6.00@	6.50	6.00@	6.50
Common (plain)											
.....	.....	5.75@	6.50	5.75@	6.25	5.50@	6.00	5.50@	6.00	5.50@	6.00
Low cutter and cutter.											
.....	.....	4.25@	5.75	4.25@	5.75	3.75@	5.50	4.00@	5.50	4.00@	5.50
BULLS (Ylgs. excl.), all weights:											
Good											
.....	.....	7.00@	7.50	7.00@	7.50	6.05@	7.25	6.50@	7.00	6.25@	6.75
Medium											
.....	.....	6.50@	7.15	6.25@	7.00	6.25@	6.65	6.00@	6.50	5.75@	6.50
Cutter and common (plain).											
.....	.....	6.00@	6.50	5.75@	6.25	5.50@	6.25	5.25@	6.00	5.00@	5.75
VEALERS, all weights:											
Choice											
.....	.....	9.50@	10.00	@ 9.50	9.50	9.00@	10.00	8.50@	10.00	9.50@	10.00
Good											
.....	.....	8.50@	9.50	8.25@ 9.50	9.50	8.00@	9.00	7.50@	8.50	8.00@	9.50
Medium											
.....	.....	8.00@	8.50	7.00@ 8.25	8.25	7.00@	8.00	6.50@	7.50	7.00@	8.50
Cull and common (plain)											
.....	.....	6.50@	8.00	5.50@ 7.00	7.00	6.00@	7.00	5.50@	6.50	4.50@	7.00
CALVES, 250-400 lbs.:											
Choice											
.....	.....	8.00@	9.00	8.50@ 9.50	9.50	8.00@	8.75	8.50@	9.25	8.00@	9.00
Good											
.....	.....	7.50@	8.00	7.50@ 8.50	8.50	7.00@	8.00	7.25@	8.50	7.00@	8.00
Medium											
.....	.....	6.50@	7.50	6.50@ 7.50	7.50	6.00@	7.00	6.50@	7.25	6.50@	7.50
Common (plain)											
.....	.....	6.00@	6.50	5.25@ 6.50	6.50	5.00@	6.00	5.50@	6.50	5.00@	6.50
*Slaughter Lambs and Sheep:											
SPRING LAMBS:											
Choice (closely sorted)											10.00@ 10.15
**Good & choice											9.25@ 10.00
**Medium & good											9.00@ 9.00
Common (plain)											8.75@ 7.75
LAMBS (Shorn):											
Choice (closely sorted)											8.50@ 8.75
**Good and choice											8.25@ 8.25
**Medium											6.25@ 7.25
Common (plain)											6.00@ 7.00
EWES:**											
Good & choice											3.25@ 4.25
Common (plain) & medium											2.25@ 3.50
*Quotations based on animals of current seasonal market weights and wool growth.											
**Quotations on good and choice and on medium and good grades, as combined, represent lots averaging within the top half of the medium grades, respectively.											
***Quotations at Chicago and Nat. Stk. Yds. on shorn basis; at Omaha and Kansas City on woolled basis.											



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 20, 1939, as reported to The National Provisioner:

### CHICAGO.

Armour and Company, 3,848 hogs; Swift & Company, 5,176 hogs; Wilson & Co., 5,222 hogs; Western Packing Co., Inc., 1,627 hogs; Agar Packing Co., 5,010 hogs; Shippers, 3,853 hogs; Others, 20,728 hogs.  
Total: 31,412 cattle; 4,749 calves; 45,444 hogs; 26,320 sheep.

### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,753	758	3,204	7,597
Cudahy Pkg. Co.	1,461	569	1,479	5,865
Swift & Company	1,627	502	2,258	4,861
Wilson & Co.	1,421	573	1,884	4,878
Ind. Pkg. Co.	903	200	200	200
Kornblum Pkg. Co.	903	200	200	200
Others	2,758	296	853	3,619
<b>Total</b>	<b>10,923</b>	<b>2,728</b>	<b>9,678</b>	<b>26,320</b>

### OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	5,363	5,336	3,371	
Cudahy Pkg. Co.	3,949	3,467	8,540	
Swift & Company	4,174	2,769	3,422	
Wilson & Co.	1,848	2,873	1,869	
Others	8,149			

Cattle and calves: Eagle Pkg. Co., 30; Greater Omaha Pkg. Co., 134; Geo. Hoffmann, 30; Lewis Pkg. Co., 762; Nebraska Beef Co., 786; Omaha Pkg. Co., 201; John Roth, 143; South Omaha Pkg. Co., 154; Lincoln Pkg. Co., 278.  
Total: 18,066 cattle and calves; 22,594 hogs; 17,232 sheep.

### EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,878	2,467	9,647	6,071
Swift & Company	2,184	2,183	7,755	4,184
Hunter Pkg. Co.	882	425	6,800	471
Hill Pkg. Co.			3,018	
Krey Pkg. Co.			4,358	
Laclede Pkg. Co.			2,715	
Sieloff Pkg. Co.			1,690	
Shippers	1,625	1,346	10,328	1,467
Others	2,812	240	4,159	1,735
<b>Total</b>	<b>9,888</b>	<b>6,661</b>	<b>50,688</b>	<b>13,928</b>

Not including 1,851 cattle, 4,972 calves, 27,547 hogs, and 1,145 sheep bought direct.

### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,628	486	6,393	9,319
Armour and Company	1,880	518	5,262	4,704
Others	1,235	103	1,586	2,473
<b>Total</b>	<b>4,743</b>	<b>1,107</b>	<b>13,241</b>	<b>16,496</b>

Not including 592 hogs bought direct.

### SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,042	100	5,551	3,888
Armour and Company	3,206	78	5,767	857
Swift & Company	2,749	76	3,222	1,875
Shippers	3,173	11	4,638	16
Others	333	12	57	1
<b>Total</b>	<b>12,503</b>	<b>277</b>	<b>19,233</b>	<b>6,137</b>

### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,550	840	2,878	2,483
Wilson & Co.	1,440	914	2,778	1,410
Others	233	23	1,230	54
<b>Total</b>	<b>3,223</b>	<b>1,777</b>	<b>6,886</b>	<b>3,949</b>

Not including 27 cattle and 981 hogs bought direct.

### WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,065	518	2,880	3,843
Dold Pkg. Co.	590	80	1,020	14
Wichita D. B. Co.	5			
Dunn-Caterling	79			
Fred W. Dold	100			
Sunflower Pkg. Co.	44		275	
Pioneer Cattle Co.	80			
Keefe Pkg. Co.	25			
<b>Total</b>	<b>2,006</b>	<b>598</b>	<b>4,097</b>	<b>3,857</b>

### FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,067	977	8,045	13,343
Swift & Company	2,474	1,170	2,361	14,153
Blue Bonnet Pkg. Co.	91	27	167	214
City Packing Co.	149	57	690	13
Rosenthal Pkg. Co.	31	22	57	6
<b>Total</b>	<b>5,412</b>	<b>2,253</b>	<b>6,290</b>	<b>27,728</b>

### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,808	2,659	10,921	1,006
Cudahy Pkg. Co.	1,025	1,184		382
Riffin Pkg. Co.	707	36		
Swift & Company	4,361	4,419	13,747	1,981
United Pkg. Co.	153			
Others	2,593	1,317		
<b>Total</b>	<b>13,845</b>	<b>9,768</b>	<b>24,668</b>	<b>3,369</b>

### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,104	109	1,425	3,051
Swift & Company	1,120	101	1,890	3,564
Cudahy Pkg. Co.	717	86	1,211	1,932
Others	1,572	304	1,192	7,592
<b>Total</b>	<b>4,513</b>	<b>600</b>	<b>5,718</b>	<b>16,139</b>

### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,987	3,934	6,539	865
Armour and Co., Pitt.	717	1,906		
Mass. Hartman Co.	24			
N. Y. B. D. M.	20			
Shippers	155	25	84	4
Others	856	992	117	138
<b>Total</b>	<b>3,759</b>	<b>6,857</b>	<b>6,760</b>	<b>1,007</b>

### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,551	791	16,402	996
Armour and Company	949	506	2,103	
Hilgemeyer Bros.	10		1,101	
Strumpf Bros.	61	5	143	
Meier Pkg. Co.	61	5	198	8
Stark & Wetzel	150	59	434	
Wahlitz and Deters	35	72	336	92
Mass. Hartman Co.	2,473	1,701	23,892	2,910
Shippers	1,245	195	358	106
<b>Total</b>	<b>6,518</b>	<b>3,341</b>	<b>44,927</b>	<b>4,112</b>

### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	19			354
E. Kahn's Sons Co.	308	620	7,823	609
Lohrey Packing Co.	4		278	
H. H. Meyer Pkg. Co.	9		4,726	
J. Schlichter's Son	81		224	70
J. F. Schroth P. Co.	26		3,826	
J. Schlegel Pkg. Co.	199	240		15
Shippers	104	103	3,336	370
Others	1,297	826	618	521
<b>Total</b>	<b>2,028</b>	<b>1,929</b>	<b>20,607</b>	<b>1,599</b>

Not including 683 cattle, 10 calves, 2,693 hogs and 3,801 sheep bought direct.

### RECAPITULATION.

	Week ended May 20, 1939.	Prev. week.	Cor.
Chicago	31,412	33,404	40,644
Kansas City	10,923	10,334	12,879
Omaha	18,066	16,057	17,071
East St. Louis	9,888	10,423	13,521
St. Joseph	4,743	4,178	4,556
Sioux City	12,503	12,931	13,896
Oklahoma City	3,232	3,890	4,774
Wichita	2,006	2,324	2,624
Denver	4,513	4,892	5,743
St. Paul	13,845	15,098	14,384
Milwaukee	3,759	4,582	4,091
Indianapolis	6,518	6,629	7,863
Cincinnati	2,028	2,185	2,592
Ft. Worth	5,412	5,650	7,819
<b>Total</b>	<b>128,795</b>	<b>133,637</b>	<b>152,457</b>

### HOGS.

	Week ended May 20, 1939.	Prev. week.	Cor.
Chicago	45,444	43,727	77,285
Kansas City	9,678	9,146	5,193
Omaha	21,131	15,584	
East St. Louis	50,688	48,242	35,568
St. Joseph	12,457	11,025	8,105
Sioux City	19,235	17,459	12,103
Oklahoma City	6,886	7,203	4,786
Wichita	4,697	4,747	2,151
Denver	5,718	4,921	4,778
St. Paul	24,668	30,021	15,965
Milwaukee	6,760	8,152	5,535
Indianapolis	44,927	37,596	37,770
Cincinnati	20,607	18,573	18,733
Ft. Worth	6,290	6,296	4,402
<b>Total</b>	<b>280,649</b>	<b>268,242</b>	<b>247,958</b>

### SHEEP.

	Week ended May 20, 1939.	Prev. week.	Cor.
Chicago	26,320	38,737	40,066
Kansas City	26,320	23,540	33,862
Omaha	17,232	21,141	32,978
East St. Louis	13,928	10,381	33,348
St. Joseph	16,496	22,646	16,862
Sioux City	6,137	9,714	4,474
Oklahoma City	3,949	5,136	6,128
Wichita	3,857	6,263	9,909
Denver	16,139	23,246	25,532
St. Paul	3,389	4,200	3,613
Milwaukee	1,007	1,184	1,147
Indianapolis	4,112	3,642	4,627
Cincinnati	1,599	896	1,754
Ft. Worth	27,728	29,930	63,061
<b>Total</b>	<b>168,193</b>	<b>200,676</b>	<b>280,261</b>

\*Cattle and calves.

†Not including directs.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 15	12,027	1,282	17,271	12,633
Tues., May 16	8,960	1,729	16,868	5,737
Wed., May 17	8,908	1,065	12,168	5,453
Thurs., May 18	5,304	1,317	12,409	9,252
Fri., May 19	848	419	13,441	3,388
Sat., May 20	100		7,000	7,500
<b>*Total this week</b>	<b>33,247</b>	<b>5,812</b>	<b>79,150</b>	<b>43,963</b>
<b>Previous week</b>	<b>37,572</b>	<b>6,278</b>	<b>73,937</b>	<b>56,942</b>
<b>Year ago</b>	<b>41,954</b>	<b>6,828</b>	<b>79,406</b>	<b>48,280</b>
<b>Two years ago</b>	<b>32,686</b>	<b>6,496</b>	<b>46,528</b>	<b>52,634</b>

### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 15	3,518	93	765	1,880
Tues., May 16	1,744	142	876	386
Wed., May 17	2,431	11	388	50
Thurs., May 18	1,308	169	767	1,602
Fri., May 19	587	89	1,104	436
Sat., May 20	100		100	500
<b>Total this week</b>	<b>6,658</b>	<b>504</b>	<b>3,900</b>	<b>4,654</b>
<b>Previous week</b>	<b>10,284</b>	<b>505</b>	<b>3,331</b>	<b>8,391</b>
<b>Year ago</b>	<b>11,941</b>	<b>481</b>	<b>4,141</b>	<b>2,434</b>
<b>Two years ago</b>	<b>9,923</b>	<b>1,366</b>	<b>8,957</b>	<b>4,773</b>

\*Including 632 cattle, 1,026 calves, 32,816 hogs and 19,063 sheep direct to packers from other points.

†All receipts include directs.

### †MAY AND YEAR RECEIPTS.



## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended May 20, 1939.

	CATTLE.		
	Week ended May 20.	Prev. week.	Cor. week, 1938.
Chicago	22,991	25,574	28,909
Kansas City	18,651	12,804	16,618
Omaha	18,158	15,877	16,360
East St. Louis	7,756	8,403	8,598
St. Joseph	4,743	4,970	5,190
Sioux City	9,896	8,873	8,819
Wichita	2,604	2,975	3,785
Fort Worth	7,605	8,400	7,819
Philadelphia	1,961	2,013	2,026
Indianapolis	1,545	1,570	2,356
New York & Jersey City	9,875	10,207	10,275
Oklahoma City	5,036	5,885	7,470
Cincinnati	2,809	2,870	4,115
Denver	4,194	4,225	4,985
St. Paul	11,252	12,592	12,078
Milwaukee	3,560	4,060	3,924
Total	127,399	130,908	143,277

	HOGS.		
	Week ended May 20.	Prev. week.	Cor. week, 1938.
Chicago	87,087	84,875	79,639
Kansas City	33,690	31,141	16,193
Omaha	25,286	26,450	14,966
East St. Louis	58,892	64,275	47,382
St. Joseph	12,457	11,579	10,262
Sioux City	14,944	14,622	8,822
Wichita	7,010	6,549	2,967
Fort Worth	6,290	6,296	4,492
Philadelphia	15,969	18,444	15,046
Indianapolis	16,229	18,079	10,986
New York & Jersey City	40,700	44,279	44,193
Oklahoma City	7,867	8,320	6,024
Cincinnati	18,109	16,734	15,712
Denver	5,328	5,301	4,721
St. Paul	31,392	34,850	20,722
Milwaukee	6,695	8,083	5,522
Total	388,045	400,077	313,643

	SHEEP.		
	Week ended May 20.	Prev. week.	Cor. week, 1938.
Chicago	22,111	30,905	46,632
Kansas City	26,320	23,540	33,862
Omaha	18,853	21,328	21,068
East St. Louis	12,461	10,256	21,509
St. Joseph	14,023	18,341	17,686
Sioux City	6,881	9,654	4,466
Wichita	3,857	6,263	9,809
Fort Worth	27,728	29,650	63,061
Philadelphia	2,710	5,048	3,861
Indianapolis	1,255	1,348	2,604
New York & Jersey City	53,864	61,765	65,025
Oklahoma City	3,949	5,136	6,432
Cincinnati	5,418	3,880	4,197
Denver	6,875	9,989	6,448
St. Paul	3,369	3,761	3,613
Milwaukee	993	1,074	1,147
Total	210,168	237,818	311,420

\*Cattle and calves.

†Not including directs.

## U. S. INSPECTED HOG KILL

At eight points for the week ended May 19:

	Week ended May 19.	Prev. week.	Cor. week, 1938.
Chicago	87,087	84,875	79,639
Kansas City	33,690	31,141	16,193
St. Louis & East St. Louis	58,892	64,275	47,382
N. Y., Newark & J. C.	40,408	44,279	43,763
Omaha	25,286	26,450	14,966
Sioux City	14,944	14,622	8,822
St. Joseph	12,112	11,879	10,262
St. Paul	31,392	34,850	20,722
Total	308,811	312,371	241,343

## INCOME FROM HOGS

Hogs processed in 1938 brought farmers an income of \$874,000,000, which was about 5 per cent less than in 1937, the U. S. Department of Agriculture States. Except for 1936 and 1937, the 1938 income from hogs was the greatest since 1930. While hog numbers in 1938 were larger than in 1937 the general price level was lower.

Watch the Classified Advertisements page for bargains in equipment.

The National Provisioner—May 27, 1939

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

### WESTERN DRESSED MEATS.

		NEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending May 20, 1939.	9,684	2,449	2,860
	Week previous	9,560½	2,642	2,551
	Same week year ago.	8,274½	2,556	2,561
COWS, carcass	Week ending May 20, 1939.	1,124	1,066	1,851
	Week previous	937	984	2,057
	Same week year ago.	894	1,083	2,108
BULLS, carcass	Week ending May 20, 1939.	313	747	19
	Week previous	314	607	11
	Same week year ago.	278½	633	28
VEAL, carcass	Week ending May 20, 1939.	14,043	1,387	1,182
	Week previous	14,912	1,377	698
	Same week year ago.	11,474	2,318	618
LAMB, carcass	Week ending May 20, 1939.	45,533	13,232	17,481
	Week previous	33,538	14,272	13,986
	Same week year ago.	44,576	19,129	16,303
MUTTON, carcass	Week ending May 20, 1939.	2,186	679	2,024
	Week previous	1,864	736	782
	Same week year ago.	3,744	854	1,224
PORK CUTS, lbs.	Week ending May 20, 1939.	2,057,678	404,415	823,387
	Week previous	2,224,158	457,005	873,341
	Same week year ago.	1,664,715	316,830	224,517
BEEF CUTS, lbs.	Week ending May 20, 1939.	377,088	...	...
	Week previous	390,190	...	...
	Same week year ago.	438,103	...	...

### LOCAL SLAUGHTERS.

CATTLE, head	Week ending May 20, 1939.	9,875	1,961	...
	Week previous	10,207	2,013	...
	Same week year ago.	10,275	2,026	...
CALVES, head	Week ending May 20, 1939.	15,949	2,820	...
	Week previous	16,387	2,992	...
	Same week year ago.	15,230	2,740	...
HOGS, head	Week ending May 20, 1939.	40,700	15,999	...
	Week previous	42,594	18,444	...
	Same week year ago.	44,193	15,040	...
SHEEP, head	Week ending May 20, 1939.	53,864	2,710	...
	Week previous	61,765	3,648	...
	Same week year ago.	65,025	3,861	...

Country dressed product at New York totaled 3,701 veal, no hogs and 353 lambs. Previous week 4,390 veal, 10 hogs and 302 lambs in addition to that shown above.

## RECEIPTS AT CHIEF CENTERS

Receipts at chief centers for the week ended May 20:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended May 20.	171,000	335,000	239,000
Previous week	188,000	345,000	296,000
1938	195,000	310,000	356,000
1937	194,000	229,000	386,000
1936	181,000	279,000	260,000

At 11 markets:	Hogs.
Week ended May 20.	281,000
Previous week	278,000
1938	262,000
1937	166,000
1936	214,000
1935	187,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended May 20.	124,000	228,000	141,000
Previous week	128,000	225,000	177,000
1938	134,000	195,000	179,000
1937	120,000	123,000	232,000
1936	123,000	176,000	133,000
1935	122,000	156,000	166,000

## MAY HOG KILL ABOVE 1938

Over 200,000 more hogs were slaughtered under federal inspection at eight large packing centers during the three weeks ended May 19 than in the same period of 1938. Slaughter at these points totaled 954,497 head for the three-week 1939 period compared with 747,182 a year ago. For the week ended May 19 number of hogs processed was 303,811 head while a year ago the total slaughter for the week was 241,343 head.

## CUDAHY GIVES PRIZE TRIPS

Cudahy Packing Co. will give 15 prize trips to 4-H club members of high standing in meat animal projects, it was announced recently by the National Committee on Boys and Girls Club Work. Winners will be selected by state club leaders and entrants in each contest will be required to submit a standard report, covering the story of their club work. In Colorado the winner will be given a trip to the National Western Stock Show at Denver; in Georgia, Iowa, Kansas, Minnesota, Utah and South Dakota winners will be given trips to the eighteenth annual club congress held in conjunction with the International Live Stock Exposition at Chicago; in Missouri the winners will go to the American Royal at Kansas City and in Nebraska they will go to state club week at Lincoln.

## CHICAGO GETS BIG HOGS

A consignment of hogs marketed at Chicago this week indicates the weights to which some are being fed in the Corn Belt. The shipment consisted of 50 head which weighed over 11 tons. The hogs averaged 453 lbs. and brought approximately \$1,300.

# POWER

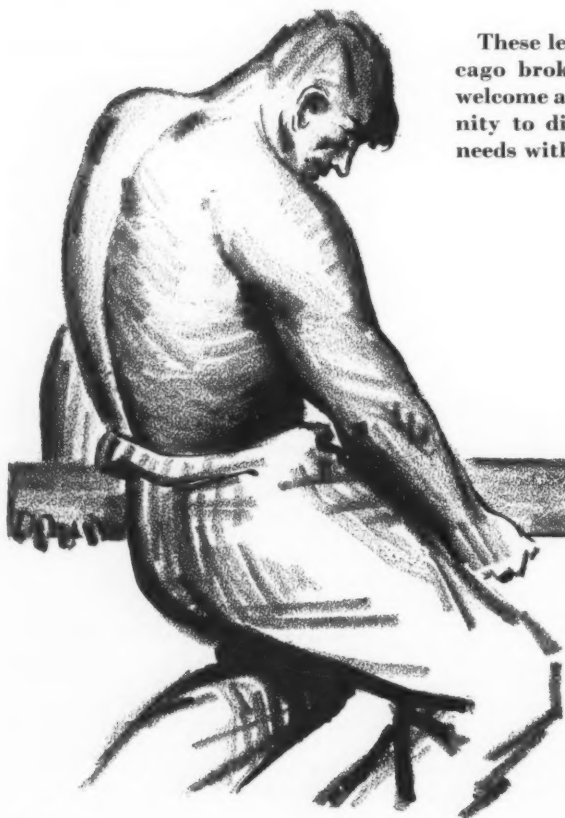
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**John W. Hall, Inc.**  
Packinghouse By-Products  
327 S. LaSalle St., Chicago

**Hess-Stephenson Co.**  
Provisions—Beef  
327 S. LaSalle St., Chicago

**E. G. James Company**  
Provisions—Beef—By-Products  
332 S. LaSalle St., Chicago

**Lacy Lee, Inc.**  
Provisions  
141 W. Jackson Blvd., Chicago

**Odell & Whitting**  
Provisions  
327 S. LaSalle St., Chicago

**Roesling, Monroe & Co.**  
Vegetable Oils  
327 S. LaSalle St., Chicago

**Snow Brokerage Co., Inc.**  
By-Products—Vegetable Oils  
221 N. LaSalle St., Chicago

**Sterne & Son Co.**  
By-Products—Vegetable Oils  
332 S. LaSalle St., Chicago

**Sunderland & De Ford**  
Provisions—Beef  
327 S. LaSalle St., Chicago

**J. C. Wood & Company**  
Provisions—Beef  
By-Products—Vegetable Oils  
141 W. Jackson Blvd., Chicago

**Zimmerman Alderson Carr Company**  
Tallow—Grease—Vegetable Oils  
105 W. Adams St., Chicago

**The Davidson Commission Co.**  
Packinghouse By-Products  
327 S. LaSalle St., Chicago

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# Up and Down

## Meat Packing 40 Years Ago

(From The National Provisioner, May 27, 1899.)

Debris from the fire which destroyed the old Reed plant at Kansas City was cleared by Cudahy Packing Co., preparatory to erection of a new plant there.

A. Lester Heyer of New York City prepared to depart with his family for Sioux Falls, Ia., to begin his duties as president of the A. Lester Heyer Packing Co., a \$4,000,000 corporation. It was planned to have the plant in full operation by July 1.

Armour and Company was host to the hotel men attending a convention in Chicago. Tallyhos picked up the delegates and their wives and drove them out along the boulevards to the stock yards where they were taken through the Armour plant. Refreshments were served at the Transit House, then the stock yards' famous hotel, after which delegates returned to their hotels.

Chicago Pure Sausage Manufacturing Co., Chicago, was incorporated by Julius A. Wessel, Ernest Reichards and Edward Leaf.

Officers of the New York Butchers' Calfskin Association were reelected, and Aaron Buchsbaum was chosen to serve as the organization's first vice president. Other officers included George Thompson, president; H. Heinemann, treasurer, and Wm. G. Wagner, secretary.

Cudahy Packing Co., Omaha, received an order for 120,000 2-lb. cans of corned beef for the American army in the Philippines. This was a duplication of an order filled by Cudahy three months before.

## Meat Packing 25 Years Ago

(From The National Provisioner, May 30, 1914.)

Imports of fresh beef received at the port of New York during the week ended May 23, 1914 totaled 60,233 quarters. Imports included 49,403 chilled and frozen quarters from Argentina and 9,160 quarters of frozen beef from Australia.

Armour and Company opened a new branch house at Meriden, Conn.

The meat packers' convention in 1914 was set for October 19, 20 and 21 in Chicago.

F. A. S. Price, chairman of the Farmers' Cooperative Packing Co., La Crosse, Wis., purchased the plant of the Langdon & Boyd Packing Co. for \$123,000. It was planned to add new cold storage facilities.

Fire caused damage of \$150,000 to the National Stock Yards, Atlanta, Ga.

## Chicago News of Today

W. F. Price, until his retirement on January 1, 1939, vice president and general manager of Jacob Dold Packing Co., Buffalo, N. Y., and Mrs. Price were in Chicago a few days ago on their way home from an extended stay in Florida. Mr. Price in a recent letter enthusiastically advocated the "gypsy life" they were leading there as the ideal panacea for the business man who has become weary.

Sidney S. Blake, managing director of Silvester Bros. Ltd., Sydney, Australia, is visiting in Chicago. It has been seven years since Mr. Blake's previous visit and he believes that many new developments have been made in the industry in that time. Silvester Bros. are the largest producers of fancy meats and meat specialties in Australia. Mr. Blake will remain in Chicago for about three weeks.

Robert Burrows of J. C. Wood & Co. and Ray Stephenson of Hess-Stephenson Co. were featured speakers at the last regular meeting held by the Sweagles, young employees' educational group at the Chicago plant of Wilson & Co., on May 22. Mr. Burrows' talk concerned the organization and operations of the Board of Trade, while Mr. Stephenson explained the services performed by the broker in bringing buyers and sellers together in the cash provision trade. The Sweagles will meet again early in June for election of officers and will renew their educational sessions in October. Present officers of the group include Russell Lewis, assistant smokehouse foreman, general chairman; W. J. Bakken, sliced bacon foreman, and Ben Welsch, plant smokehouse clerk, vice chairmen; and R. K. Vogelgesang, package and supply department, secretary. Plant and office employees are eligible for

membership in the Sweagles organization.

Chairmanship of the special committee named by the Chicago Association of Commerce to aid in clearing up the city's delinquent real estate tax situation has been assigned to Harvey G. Ellerd, director of personnel of Armour and Company.

Chicago visitors of the past few days included Henry Streickert, pork buyer of H. C. Bohack Co., Inc., Brooklyn, N. Y.

After a business trip to Detroit, Mich., on May 23, R. C. Pollock, general manager of the National Live Stock and Meat Board, attended the annual meeting of the National Live Stock Exchange at Sioux City, Ia., on May 25, where he delivered an address on "Promoting the Use of Meat."

Henry E. Bender of the Henry E. Bender & Co. brokerage concern made novel use of a tallow and grease broker's confirmation report this week to announce Nancy Ann Bender, whose quantity was 6 lbs. 5 oz., quality guaranteed, no M.I.U., price "top of the market," and the brokerage was loss of one night's sleep.

Recent visitors to Chicago included Frank Kohrs, president of Kohrs Packing Co., Davenport, Ia.

M. O. Cullen, director of the department of meat research of the National Live Stock and Meat Board, participated

## PRIZE HOGS ON THE RAIL

Two views of carcasses of the grand champion pen of hogs shown at the recent Junior Livestock Show, held on Treasure Island as a part of the San Francisco World's Fair. The hogs were purebred Chester Whites and were purchased by Armour and Company at 31c per pound.



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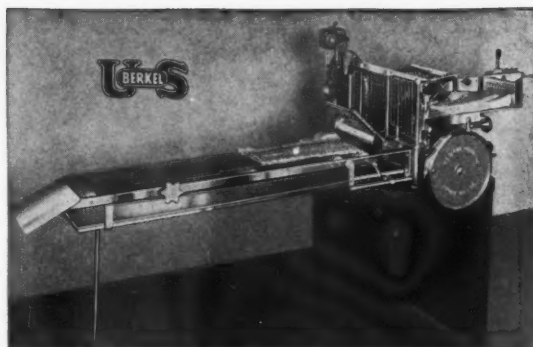
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in the 16th annual meeting of the Iowa Restaurant Owners' Association at Des Moines, Ia., and also appeared on the program of the third Kansas annual lamb school at Kansas City, Mo.

## New York News Notes

Joseph Dressler, treasurer, Colfax Packing Co., Pawtucket, R. I., visited the New York office of THE NATIONAL PROVISIONER last week and also spent some time at the World's Fair.

E. L. Cleary, Eastern district manager, John Morrell & Co., New York, and Mrs. Cleary returned last week from a 1,200-mile vacation trip during which they motored to North Carolina. On the way back they visited Washington, D. C.

George M. Cline, office manager, Wilson & Co., and Mrs. Cline returned on the s.s. Southern Prince from Buenos Aires, on May 24, after having spent more than three years in Argentina.

S. R. Jemson, engineering department, and M. G. Gage, financial department, Wilson & Co., Chicago, were visitors to New York last week.

W. S. Thompson, branch house division manager, John Morrell & Co., Ottumwa, Ia. visited in New York and Philadelphia last week.

## N. Y. WORLD'S FAIR FLASHES

A luncheon for the American Veterinary Association and dedication of its exhibit in the medicine and public health building were held on May 19. Addresses were made by Dr. John R. Mohler, chief of the U. S. Bureau of Animal Industry and Dr. Cassius Ray, president-elect, American Veterinary Medical Association.

Ernest Clark, beef sales department, Swift & Company, New Britain, Conn., visited the New York World's Fair last week and spent considerable time at the Swift exhibit.

Visitors to the Swift World's Fair exhibit during the past week were Joseph Rossmann, chairman of the board, New York State Association of Retail Meat Dealers, Brooklyn, N. Y., and John Hanna, president, South Brooklyn branch Meat Dealers Association.

## Countrywide News Notes

Robert B. Morris of Buffalo, N. Y., died on May 22. Mr. Morris had been connected with the soap department of Swift & Company, Buffalo, for the past 25 years and was well known throughout the East. He is survived by his widow and three daughters.

Ohio golfers in the meat industry will have a chance to test their ability as players on June 18 when the Northeastern Ohio Wholesale and Retail Meat Dealers hold their annual golf tournament at Orchard Hills Country Club, located on route 8, four miles north of Canton, O. The grounds have been turned over to the meat men for the day. Tee-off for the tournament will be at 9 a. m. with a full course chicken dinner at 1 p. m., followed by distribution of prizes. Tickets are available by reservation only at \$1.75 per person, covering dinner, green fees and prizes. All reservations must be in by June 10 and made with Geo. W. Jacobs, Canton Provision Co., Canton, O.

H. D. Peet Packing Co., Bay City, Mich., recently celebrated opening of its new \$25,000 addition with an open house attended by more than 1,500 persons. The new building contains killing floor and coolers for pork storage. Demonstrations of kosher and regular killing methods were given at the open house.

Georgia Banner Hams Association, headed by W. T. Anderson of Macon, Ga., has set up curing plants at Cochran, Eastman, Montezuma, Alma, Tifton and Nashville Ga., for handling country-cured style product. Approximately 1,500 of the hams, produced from Georgia hogs, are reported to be ready for sale at these plants.

Executives of the Brooks Packing Co., Tulsa, Okla., recently staged an unusual program at a Tulsa Realtors' luncheon. A. E. Le Sturgeon, president of the firm, talked on "The Human Side of Meat Packing." A demonstration of the artery pumping method of curing hams was given by C. W. Brooks, general manager, and Raymond Harris, sausage maker, contributed a sausage demonstration.

The Kansas City plant of Swift & Company was the scene of a recent conference of about 200 veterinarians who assembled there to discuss meat inspection and related topics.



## HORMEL PORK SUPERINTENDENT

Oscar Holleque, new pork (or abattoir) superintendent for Geo. A. Hormel & Co., Austin, Minn., who has replaced H. H. Twedell, now handling car route operations for the firm at Peoria, Ill. Mr. Holleque has been with Hormel since 1905 except for seven years homesteading in Montana.

Members of the army veterinarian corps, the Bureau of Animal Industry and the Kansas City health department participated. Dinner at the plant was followed by a lecture on meat grades and quality.

St. Joseph, Mo., recently observed the 41st anniversary of the three-day "jubilee" staged May 11 to 13, 1898, in connection with the opening in that city of two packing plants by Swift & Company and Nelson Morris & Co. So great was the enthusiasm of the people when the plants were opened 41 years ago that transportation facilities serving St. Joseph could scarcely accommodate the participating throngs.

For driving individually more than 50,000 miles since last July without an accident, 25 drivers of the East Ten-

(More news on page 50.)

## SAFE WORKERS IN JOHN MORRELL & CO. SIOUX FALLS PLANT

This group of men in the pork by-products department of the Morrell plant completed three years of service without a lost-time accident, an unusual record for any department, but particularly for one of this kind. A substantial percentage of these men do knife work, some work on moving equipment and others are engaged in trucking. The men intend to keep their record clean.



nessee Packing Co., Knoxville, Tenn., were presented gold safety buttons and certificates of merit at a "safety party" attended by city officials and executives of the packing company. Among those on hand for the occasion were David Madden, president, and F. K. Milligan, traffic manager.

Certificate to conduct business under the firm name of West Coast Meat Co. at 722 S. Bright ave., Whittier, Calif., has been issued to Laura A. Flanagan.

Robert Jang, Jang Kee, Chuey Jang Fun and Cheng Kay Fong have been granted a certificate to conduct business under the firm name of New Los Angeles Meat Co. at 1113 Temple st., Los Angeles, Calif.

A wholesale meat business has been opened in the Mark Monaghan packing plant, Malone, N. Y., by Olin Ten Eyck of Saranac Lake. Mr. Ten Eyck has been appointed a distributor for products of the Hygrade Food Products Corp., Detroit, Mich.

Acquisition of a slaughterhouse at Hallam, Pa., has been announced by operators of the Liberty Food Market, York, Pa.

K. U. Meat Co. has been formed at Jamaica, N. Y., with initial capital of \$20,000, by Marion A. Crowley, Rhea Feinsilver and Florence Glass.

Importance of the meat packing industry in the "Sooner" state was pointed out in a recent special edition of the Oklahoma City Daily Oklahoman devoted to its history as a territory and state. Oklahoma's meat industry ranks second only to oil in value of finished products in the state, and holds top rank in the number of persons benefiting directly from its activities.

People's Packing Co., Gila, N. Mex., a new enterprise organized by Fred and J. L. McCauley, has completed its \$20,000 plant and begun operations. It will operate on a cooperative basis.

## RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grades of other meats in mostly cash and carry stores.

	NEW YORK.		CHICAGO.	
	May 15, 1939.	May 15, 1938.	May 15, 1937.	May 15, 1936.
<b>Beef:</b>				
Porterhouse steak	.45	.41	.48	.43
Sirloin steak	.38	.36	.40	.38
Round steak	.38	.35	.39	.34
Rib roast, 1st 6 cuts	.31	.28	.31	.29
Chuck roast	.24	.23	.25	.22
Plate beef	.15	.13	.15	.14
<b>Lamb:</b>				
Legs	.20	.27	.28	.27
Loin chops	.47	.41	.44	.39
Rib chops	.39	.34	.36	.34
Stewing	.14	.12	.13	.15
<b>Pork:</b>				
Chops, center cuts	.32	.33	.35	.31
Bacon, strips	.33	.35	.36	.33
Bacon, sliced	.34	.38	.41	.35
Hams, whole	.30	.29	.31	.27
Picnics, smoked	.20	.20	.21	.19
Lard	.13	.14	.18	.13
<b>Veal:</b>				
Cutlets	.43	.42	.42	.39
Loin chops	.37	.36	.35	.31
Rib chops	.31	.30	.30	.29
Stewing (breast)	.17	.16	.15	.16

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on May 25, 1939.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
<b>STEERS, Choice<sup>1</sup>:</b>				
400-500 lbs.	\$16.50@17.50	.....	\$16.50@17.50	.....
500-600 lbs.	16.50@17.50	.....	16.50@17.50	.....
600-700 lbs.	16.50@18.00	\$17.00@18.00	16.50@17.50	.....
700-800 lbs.	16.50@18.00	17.00@18.00	16.50@17.50	.....
<b>STEERS, Good<sup>1</sup>:</b>				
400-500 lbs.	15.00@16.50	.....	15.00@16.50	.....
500-600 lbs.	15.00@16.50	.....	15.00@16.50	\$15.50@18.00
600-700 lbs.	15.00@16.50	15.50@17.00	15.00@16.50	15.50@18.00
700-800 lbs.	15.00@16.50	15.50@17.00	15.00@16.50	.....
<b>STEERS, Medium<sup>1</sup>:</b>				
400-600 lbs.	14.00@15.00	.....	14.00@15.00	14.50@15.50
600-700 lbs.	14.00@15.00	14.50@15.50	14.00@15.00	14.50@15.50
<b>STEERS, Common (Plain)<sup>1</sup>:</b>				
400-600 lbs.	13.50@14.00	13.00@14.50	13.50@14.00	.....
<b>COWS (all weights):</b>				
Choice	.....	.....	.....	.....
Good	12.50@13.00	13.00@14.00	13.50@14.00	14.00@14.50
Medium	12.00@12.50	12.50@13.00	13.00@13.50	13.50@14.00
Common (plain)	11.50@12.00	12.00@12.50	12.50@13.00	13.00@13.50
<b>Fresh Veal and Calf:</b>				
<b>VEAL (all weights):<sup>2</sup>:</b>				
Choice	14.50@16.00	15.00@16.00	16.00@17.50	16.50@17.50
Good	13.50@14.50	13.50@15.00	14.00@16.00	15.00@16.50
Medium	12.50@13.50	12.00@13.50	12.00@14.00	13.00@15.00
Common (plain)	12.00@12.50	11.00@12.00	11.50@12.00	12.00@13.00
<b>CALF (all weights):<sup>2</sup>:</b>				
Choice	.....	.....	.....	.....
Good	13.00@14.00	.....	13.50@14.50	.....
Medium	12.50@13.00	.....	12.50@13.50	.....
Common (plain)	12.00@12.50	.....	12.00@12.50	.....
<b>Fresh Lamb and Mutton:</b>				
<b>SPRING LAMB (all weights):</b>				
Choice	20.00@22.00	21.00@23.00	21.00@23.00	21.00@23.00
Good	19.00@21.00	20.00@22.00	20.00@22.00	20.00@22.00
Medium	17.00@19.00	18.50@21.00	18.00@20.00	18.00@20.00
Common (plain)	16.00@17.00	17.50@19.00	16.50@18.00	17.00@18.00
<b>LAMB, Choice:</b>				
38 lbs. down	.....	.....	.....	.....
39-45 lbs.	19.50@20.00	19.50@20.50	.....	.....
46-55 lbs.	18.50@19.50	19.00@20.00	.....	.....
<b>LAMB, Good:</b>				
38 lbs. down	.....	.....	.....	.....
39-45 lbs.	18.00@18.50	18.50@19.50	18.00@19.00	18.50@19.00
46-55 lbs.	17.00@18.50	17.50@18.50	17.00@18.00	18.50@19.50
<b>LAMB, Medium:</b>				
All weights	13.00@17.00	16.50@18.50	15.00@17.00	16.00@18.00
<b>LAMB, Common (plain):</b>				
All weights	13.00@15.00	15.50@17.00	13.00@15.00	15.00@16.00
<b>MUTTON (Ewe) 70 lbs. down:</b>				
Good	9.00@10.00	10.50@12.00	9.00@10.00	10.00@11.00
Medium	8.00@9.00	9.00@10.50	8.00@9.00	9.00@10.00
Common (plain)	7.00@8.00	8.00@9.00	7.00@8.00	8.00@9.00
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lbs.	16.00@17.00	17.00@18.00	16.50@17.00	16.00@17.00
10-12 lbs.	15.50@16.00	17.00@17.50	16.50@17.00	16.00@17.00
12-15 lbs.	14.50@15.00	16.00@17.00	15.50@16.00	15.00@16.00
16-22 lbs.	12.00@13.00	14.50@15.50	14.00@15.00	13.00@14.00
<b>SHOULDERS, Skinned, N. Y. Style:</b>				
8-12 lbs.	11.00@12.00	.....	13.00@14.00	12.50@13.00
<b>PICNICS:</b>				
6-8 lbs.	11.00@11.50	13.00@13.50	.....	.....
<b>BUTTS, Boston Style:</b>				
4-8 lbs.	12.00@13.50	.....	13.50@15.00	13.00@15.00
<b>SPARE RIBS:</b>				
Half Sheets	9.50@10.50	.....	.....	.....
<b>TRIMMINGS:</b>				
Regular	7.00@7.50	.....	.....	.....

<sup>1</sup> Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup> "Skin on" at New York and Chicago. <sup>3</sup> Includes sides at Boston and Philadelphia.

## NEWS OF THE RETAILERS

Clarence Hinkle has acquired the grocery and meat business of Niles & Son at Alma, Mich.

Main Market, Racine, Wis., has been bought by Tony Lennertz.

A new front and interior decoration have been utilized in the modernization

of the Home Meat Market, Port Washington, Wis. Math Schnitzer is proprietor and owner of the market.

Red & White Meat Market, Dunsmuir, Calif., has been purchased by R. P. McKay.

Complete line of meats and groceries is featured at the new market of Buck Sullivan, Mount Clemens, Mich.

THE ABC OF  
SELLING THROUGH  
ADVERTISING IS  
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# THE NATIONAL Provisioner

An A. B. C.  
Publication

**A.B.C. = Audit Bureau of Circulations = FACTS as a yardstick of advertising value**

# CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS

Carcass Beef		Cor. week, 1938.	
Week ended May 24, 1939.			
Prime native steers—			
400-600.....10	@19½	16	@16½
600-800.....10	@19½	16	@16½
800-1000.....10½	@20	16	@16½
Good native steers—			
400-600.....10½	@17	15½	@16
600-800.....10	@17	15½	@16
800-1000.....10½	@17	15½	@16
Medium steers—			
400-600.....14½	@15	14½	@15
600-800.....14½	@15	14½	@15
800-1000.....14½	@15	14½	@15
Heifers, good, 400-600.....15½	@16½	15	@15½
Cows, 400-600.....12	@14	11½	@13½
Hind quarters, choice.....	@23½		@22
Fore quarters, choice.....	@15		@12

### Beef Cuts

Steer loins, prime.....unquoted	@32		
Steer loins, No. 1.....	@33		
Steer loins, No. 2.....	@29		
Steer short loins, prime.....unquoted	@44		
Steer short loins, No. 1.....	@41		
Steer short loins, No. 2.....	@34		
Steer loin ends (hips).....	@26		
Steer loin ends, No. 2.....	@24		
Cow loins.....	@18½		
Cow short loins.....	@22		
Cow loin ends (hips).....	@20		
Steer ribs, prime.....unquoted	@23		
Steer ribs, No. 1.....	@24		
Steer ribs, No. 2.....	@15½		
Cow ribs, No. 1.....	@13½		
Cow ribs, No. 2.....	@13½		
Steer rounds, prime.....unquoted	@18½		
Steer rounds, No. 1.....	@18		
Steer rounds, No. 2.....	@17		
Steer chuck, prime.....unquoted	@14½		
Steer chuck, No. 1.....	@13½		
Steer chuck, No. 2.....	@13		
Cow rounds.....	@16		
Cow chuck.....	@12½		
Steer plates.....	@11		
Medium plates.....	@11		
Briskets, No. 1.....	@16½		
Steer navel ends.....	@9		
Cow navel ends.....	@9		
Fore shanks.....	@10		
Hind shanks.....	@8		
Strip loins, No. 1, bala.....	@62		
Strip loins, No. 2.....	@50		
Sirloin butts, No. 1.....	@30		
Sirloin butts, No. 2.....	@24		
Beef tenderloins, No. 1.....	@58		
Beef tenderloins, No. 2.....	@52		
Rump butts.....	@16		
Flank steaks.....	@21		
Shoulder clods.....	@17½		
Hanging tenderloins.....	@17		
Insides, green, 5@6 lbs.....	@18½		
Outsides, green, 5@6 lbs.....	@17½		
Knuckles, green, 5@6 lbs.....	@18½		

### Beef Products

Brains (per lb.).....	@6	@7	
Hearts.....	@10	@13	
Tongues.....	@20	@20	
Sweetbreads.....	@17	@25	
Ox-tail, per lb.....	@7	@10	
Fresh tripe, plain.....	@10	@9	
Fresh tripe, H. C.....	@11½	@11½	
Kidneys, per lb.....	@20	@20	
	@11	@9	

### Veal

Choice carcass.....	@17	15	@16
Good carcass.....	@15	13	@14
Good saddles.....	@20	13	@20
Good racks.....	@13	@13	
Medium racks.....	@11	10	@11

### Veal Products

Brains, each.....	@9	@11	
Sweetbreads.....	@34	@44	
Calif livers.....	@45	@45	

### Lamb

Choice lambs.....	@19	@17	
Medium lambs.....	@15	@15	
Choice saddles.....	@22	@19	
Medium saddles.....	@21	@17	
Choice fores.....	@16	@13	
Medium fores.....	@15	@11	
Lamb fries, per lb.....	@39	@20	
Lamb tongues, per lb.....	@17	@16	
Lamb kidneys, per lb.....	@21	@20	

### Mutton

Heavy sheep.....	@7	@6	
Light sheep.....	@9	@8	
Heavy saddles.....	@7	@10	
Light saddles.....	@12	@10	
Heavy fores.....	@5	@5	
Light fores.....	@6½	@7	
Mutton legs.....	@15	@11	
Mutton loins.....	@9	@9	
Mutton stew.....	@5	@5	
Sheep tongues, per lb.....	@13½	@12½	
Sheep heads, each.....	@11	@10	

## Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.....	@18	@22	
Picnics.....	@12	@13	
Skinned shoulders.....	@13	@14	
Tenderloins.....	@32	@38	
Spare ribs.....	@11	@11½	
Back fat.....	@7	@9	
Boston butts.....	@14	@17½	
Boneless butts, cellar trim, 2@4.....	@18	@21	
Hocks.....	@10	@10	
Tails.....	@10	@8	
Neck bones.....	@4	@4½	
Slip bones.....	@11	@11	
Blade bones.....	@11	@12	
Pigs' feet.....	@4	@4	
Kidneys, per lb.....	@10	@9	
Livers.....	@10	@9	
Brains.....	@9	@9	
Ears.....	@4	@6	
Snouts.....	@5	@9	
Heads.....	@3½	@7½	
Chitterlings.....	@6½	@7	

## DRY SALT MEATS

Clear bellies, 14@16 lbs.....	@8¼		
Clear bellies, 18@20 lbs.....	@7½		
Rib bellies, 25@30 lbs.....	@7½		
Fat backs, 10@12 lbs.....	@5½		
Fat backs, 14@16 lbs.....	@5½		
Regular plates.....	@7		
Jowl butts.....	@6		

## WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper.....	20½ @21		
Fancy akd. hams, 14@16 lbs., parchment paper.....	21¼ @22		
Standard reg. hams, 14@16 lbs., plain.....	19½ @20½		
Picnics, 4@8 lbs., short shank, plain.....	13½ @16½		
Picnics, 4@8 lbs., long shank, plain.....	14½ @15½		
Fancy bacon, 6@8 lbs., parchment paper.....	20 @21		
Standard bacon, 6@8 lbs., plain.....	17½ @18½		
No. 1 beef sets, smoked insides, 5@12 lbs.....	36 @37		
Outsides, 5@9 lbs.....	34 @35		
Knuckles, 5@9 lbs.....	34 @35		
Cooked hams, choice, skin on, fattened.....	34 @34		
Cooked hams, choice, skinned, fattened.....	35 @35		
Cooked picnics, skin on, fattened.....	27 @27		
Cooked picnics, skinned, fattened.....	28 @28		

## BARRELED PORK AND BEEF

Clear fat back pork:			
70-80 pieces.....	\$12.00		
80-100 pieces.....	11.75		
100-125 pieces.....	11.50		
Bean pork.....	16.00m		
Brisket pork.....	19.00m		
Clear plate pork, 25-35 pieces.....	13.00		
Plate beef.....	22.00		
Extra plate beef.....	24.00		

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.....	\$14.50		
Lamb tongue, short cut, 200-lb. bbl.....	65.00		
Regular tripe, 200-lb. bbl.....	17.00		
Honeycomb tripe, 200-lb. bbl.....	23.50		
Pocket honeycomb tripe, 200-lb. bbl.....	27.00		

## SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings.....	7½ @7½		
Special lean pork trimmings.....	13½ @13½		
Extra lean pork trimmings 95%.....	16 @16½		
Pork cheek meat (trimmed).....	11½ @11½		
Pork hearts.....	7½ @7½		
Pork livers.....	7 @7		
Native boneless bull meat (heavy).....	13 @13		
Shank meat.....	13 @13		
Boneless chucks.....	13 @13		
Beef trimmings.....	11 @11		
Beef cheeks (trimmed).....	10½ @10½		
Dressed canners, 350 lbs. and up.....	11 @11		
Dressed cutter cows, 400 lbs. and up.....	11 @11		
Dr. bologna bulls, 600 lbs. and up.....	11 @11		
Pork tongues, canner trim, S. F.....	12½ @12½		

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton.....	@23½		
Country style sausage, fresh in bulk.....	@17½		
Country style sausage, fresh in bulk.....	@15½		
Country style sausage, smoked.....	@20½		
Frankfurters, in sheep casings.....	@23½		
Frankfurters, in hog casings.....	@20½		
Bologna in beef bungs, choice.....	@17½		
Bologna in beef middles, choice.....	@17½		
Liver sausage in beef rounds.....	@15		
Liver sausage in hog bungs.....	@17		
Smoked liver sausage in hog bungs.....	@17		
New England luncheon specialty.....	@15½		
Mixed luncheon specialty, choice.....	@23		
Tongue sausage.....	@19		
Blood sausage.....	@13		
Souse.....	@17		
Polish sausage.....	@22½		

## DRY SAUSAGE

Cervelat, choice, in hog bungs.....	@40		
Thuringer cervelat.....	@21		
Farmer.....	@29		
Holsteiner.....	@28½		
B. C. salami, choice.....	@34		
Milano, salami, choice in hog bungs.....	@34		
B. C. salami, new condition.....	@20½		
Frises, choice, in hog middles.....	@33		
Genoa style salami, choice.....	@41		
Pepperoni.....	@31		
Mortadella, new condition.....	@41		
Capicola.....	@24		
Italian style hams.....	@33		
Virginia hams.....	@38		

## LARD

Prime steam, cash, Bd. Trade.....	@6.52½m		
Prime steam, loose, Bd. Trade.....	@5.80		
Refined lard, tierces, f.o.b. Chgo.....	@7.75		
Kettle rend., tierces, f.o.b. Chgo.....	@8.62½		
Leaf, kettle rendered, tierces, f.o.b. Chicago.....	@9.17½		
Neutral, tierces, f.o.b. Chicago.....	@8.02½		
Shortening, tierces, c.s.f.....	@9.25		

## OLEO OIL AND STEARINE

Extra oleo oil (in tierces).....	@7½		
Prime No. 2 oleo oil.....	@7½		
Prime oleo stearine.....	@5½		

## TALLOW AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid.....	5½ @5½		
Prime packers tallow, 3-4% acid.....	@5½		
Special tallow.....	@5½		
No. 1 tallow, 10% f.f.a.....	4½ @5½		
Choice white grease, all hog.....	5½ @5½		
A-White grease, 4% acid.....	5 @5		
B-White grease, maximum 5% acid.....	4½ @5		
Yellow grease, 16-20 f.f.a.....	4½ @4½		
Brown grease, 25 f.f.a.....	4½ @4½		

## ANIMAL OILS

	Per lb.		
Prime edible lard oil.....	9½		
Prime burning oil.....	9½		
Prime lard oil—inedible.....	9		
Extra W. S. lard oil.....	8½		
Extra lard oil.....	8½		
Extra No. 1 lard oil.....	8½		
Spec. No. 1 lard oil.....	8½		
No. 1 lard oil.....	8		
No. 2 lard oil.....	7½		
Acidless tallow oil.....	8		
20° C. T. neatfoot oil.....	15		
Pure neatfoot oil.....	11½		
Prime neatfoot oil.....	8½		
Extra neatfoot oil.....	8½		
No. 1 neatfoot oil.....	8½		

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	5½ @5½		
White deodorized, in bbls., f.o.b. Chgo.....	8 @8½		
Yellow, deodorized.....	8 @8½		
Soap stock, 50% a.s., f.o.b. mills.....	1¼ @1¼		
Soybean oil, f.o.b. mills.....	4½ @4½		
Corn oil, in tanks, f.o.b. mills.....	5½ @6		
Coconut oil, sellers' tanks, f.o.b. coast.....	2½ @3		
Refined in bbls., f.o.b. Chicago.....	@8		

## OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable.....	@14½		
White animal fat.....	@13½		
Water churned pastry.....	@10½		
Milk churned pastry.....	@11½		
White "nut" type.....	@8		

(Continued on page 54.)

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

207 SOUTH LA SALLE STREET

CHICAGO, ILL.





**BEEF • PORK • VEAL • LAMB  
CANNED FOODS**

**HAMS • BACON • LARD • SAUSAGE**

*We specialize in carlot beef sales*

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**THE E. KAHN'S SONS CO.**

CINCINNATI, O.

**"AMERICAN BEAUTY"**

**HAMS AND BACON**

Straight and Mixed Cars of Beef,  
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**KINGAN'S RELIABLE**

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CHEESE • BUTTER • EGGS • POULTRY**

*A full line of Fresh Pork • Beef • Veal  
Mutton and Cured Pork Cuts*

**Hides • Digester Tankage**

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**PORK AND BEEF PACKERS**

Main Plant, Indianapolis

Established 1845



**NATURE AND  
HUMAN SKILL  
combine to give  
Superb Quality  
in these imported  
canned Hams.**

*Try a Case Today*

**AMPOL,**

380 Second Ave., New York, N. Y.

## Chicago Markets

(Continued from page 32.)

### CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hee stock):	
In 425-lb. bbls. delivered.....	\$ 8.75
Saltwater, less than lot lots:	
DBL refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
DBL rfd. gran. nitrate of soda.....	3.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	@ 2.90
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%)..	@ 4.40
Packers, curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@ 4.00
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@ 3.90
Dextrose, in car lots, per cwt. (in cotton	
bags).....	@ 3.64
In paper bags.....	@ 3.59

### SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@ 16
Domestic rounds, 140 pack.....	@ 28
Export rounds, wide.....	@ 40
Export rounds, medium.....	@ 24
Export rounds, narrow.....	@ 35
No. 1 weasands.....	@ 06
No. 2 weasands.....	@ 08
No. 1 bungs.....	@ 12
No. 2 bungs.....	@ 08
Middles, regular.....	@ 08
Middles, select, wide, 2 3/4 in.	
and over.....	@ 65
Dried bladders:	
12-15 in. wide, flat.....	.65
10-12 in. wide, flat.....	.55
8-10 in. wide, flat.....	.45
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.10
Narrow, special, per 100 yds.....	1.90
Medium, regular.....	1.85
English, medium.....	1.15
Wide, per 100 yds.....	1.00
Extra wide, per 100 yds.....	1.00
Export bungs.....	.20
Large prime bungs.....	.15
Medium prime bungs.....	.08
Small prime bungs.....	.03 1/2
Middles, per set.....	.16
Stomachs.....	.09

### SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Alleppe, Prime.....	17 1/2	18 1/2
Resifted.....	18	19 1/2
Chili Pepper.....	18	19 1/2
Chili Powder.....	18	19 1/2
Cloves, Amboyna.....	27	31
Madagascar.....	27	31
Zanzibar.....	20	22
Ginger, Jamaica.....	14	15
African.....	7 1/2	9 1/2
Mace, Fancy Banda.....	63	63
East India.....	52	57
E. I. & W. I. Blend.....	50	50
Mustard Flour, Fancy.....	22 1/2	22 1/2
No. 1.....	15	15
Nutmeg, Fancy Banda.....	25	25
East India.....	21	21
E. I. & W. I. Blend.....	16	16
Paprika, Extra Fancy, Spanish.....	39	39
Paprika, Fancy, Hungarian.....	35	35
Paprika, Spanish Type.....	33	33
Pepina Sweet Red Pepper.....	26 1/2	26 1/2
Pimlico (220-lb. bbls.).....	27 1/2	27 1/2
Pepper, Cayenne.....	26	26
Red Pepper.....	19	19
Pepper, Black Aleppy.....	9	9 1/2
Black Lampong.....	5	6 1/2
Black Tellicherry.....	9 1/2	10 1/2
White Java Muntok.....	9 1/2	11 1/2
White Singapore.....	8	11
White Packers.....	10 1/2	10 1/2

### SEEDS AND HERBS

	Ground.	Whole.
	for	Sausage.
Caraway Seed.....	10 1/2	12 1/2
Celery Seed, French.....	17	20
Cominos Seed.....	11 1/2	14
Coriander Morocco Bleached.....	8	8
Coriander Morocco Natural No. 1.....	6 1/2	8 1/2
Mustard Seed, Dutch Yellow.....	9 1/2	12 1/2
American.....	7 1/2	10 1/2
Marjoram, French.....	20	23
Oregano.....	18 1/2	16
Sage, Dalmatian, Fancy.....	8 1/2	10 1/2
Dalmatian No. 1.....	7 1/2	9 1/2

## NEW YORK MARKET PRICES

### LIVE CATTLE

Steers, good, 1195-lb.....	\$ @ 11.10
Steers, medium and good, 1066-lb.....	@ 10.25
Steers, medium.....	@ 9.25
Cows, common.....	6.50 @ 6.75
Cows, medium.....	7.00 @ 7.25
Bulls, medium.....	6.50 @ 7.50

### LIVE CALVES

Vealers, good and choice.....	\$ 9.50 @ 11.25
Vealers, medium.....	8.50 @ 9.25
Vealers, cull and common.....	6.50 @ 7.50

### LIVE HOGS

Hogs, good to choice, 175-190-lb.....	\$ @ 7.30
---------------------------------------	-----------

### LIVE LAMBS

Lambs, spring, 75-78-lb.....	\$ @ 12.75
Lambs, good and choice.....	@ 10.00
Lambs, medium, clipped 60-lb.....	@ 10.00

### DRESSED BEEF

City Dressed.

Choice, native, heavy.....	20 1/2 @ 21 1/2
Choice, native, light.....	19 1/2 @ 20 1/2
Native, common to fair.....	17 1/2 @ 18 1/2

### Western Dressed Beef.

Native steers, 600 @ 800 lbs.....	18 @ 19
Native choice yearlings, 440 @ 600 lbs.....	17 @ 18
Good to choice heifers.....	16 @ 17
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	13 @ 14

### BEEF CUTS

	Western.	City.
No. 1 ribs.....	25 @ 27	26 @ 28
No. 3 ribs.....	22 @ 24	23 @ 24
No. 1 loins.....	19 @ 21	21 @ 22
No. 2 loins.....	40 @ 48	44 @ 50
No. 3 loins.....	30 @ 40	36 @ 42
No. 1 hinds and ribs.....	24 @ 25	30 @ 34
No. 2 hinds and ribs.....	20 @ 23	23 @ 26
No. 1 rounds.....	19 @ 20	20 @ 22
No. 2 rounds.....	@ 17	@ 17
No. 3 rounds.....	@ 16	@ 16
No. 1 chuck.....	@ 15	@ 15
No. 2 chuck.....	@ 16	@ 16
No. 3 chuck.....	@ 15	@ 15
No. 8 chuck.....	@ 14	@ 14
City dressed bologna.....	13 1/2 @ 14 1/2	13 1/2 @ 14 1/2
Rolls, reg. 6 @ 8 lbs. av.....	25 @ 25	25 @ 25
Rolls, reg. 4 @ 6 lbs. av.....	18 @ 18	18 @ 18
Tenderloins, 4 @ 6 lbs. av.....	50 @ 60	50 @ 60
Tenderloins, 5 @ 6 lbs. av.....	50 @ 60	50 @ 60
Shoulder clods.....	16 @ 18	16 @ 18

### DRESSED VEAL

Good.....	16 @ 17
Medium.....	13 @ 14
Common.....	14 @ 15

### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	21 @ 22
Genuine spring lambs, good to medium.....	20 @ 21
Genuine spring lambs, medium.....	19 @ 20
Spring lambs, good.....	19 @ 20
Spring lambs, good to medium.....	18 @ 19
Spring lambs, medium.....	17 @ 18
Sheep, good.....	11 @ 13
Sheep, medium.....	9 @ 11

### DRESSED HOGS

Hogs, good and choice (80-140 lbs.,	
head on; leaf fat in).....	\$10.50 @ 11.25
Pigs, small lots (60-110 lbs.).....	12.00 @ 12.50

### FRESH PORK CUTS

Pork loin, fresh, Western, 10 @ 12 lbs.....	17 @ 17 1/2
Shoulders, Western, 10 @ 12 lbs. av.....	13 @ 14
Butts, regular, Western.....	14 @ 14 1/2
Hams, Western, fresh, 10 @ 12 lbs. av.....	16 @ 17
Picnics, West., fresh, 6 @ 8 lbs. av.....	12 1/2 @ 13 1/2
Pork trimmings, extra lean.....	18 @ 18 1/2
Pork trimmings, regular 50% lean.....	8 @ 9
Spareribs.....	10 1/2 @ 11 1/2

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	@ 38
Cooked hams, choice, skinless, fattened.....	@ 39

### SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	23 1/2 @ 24
Regular hams, 10 @ 12 lbs. av.....	23 1/2 @ 24
Regular hams, 12 @ 14 lbs. av.....	23 @ 23 1/2
Skinless hams, 10 @ 12 lbs. av.....	24 @ 25
Skinless hams, 12 @ 14 lbs. av.....	23 @ 24
Skinless hams, 16 @ 18 lbs. av.....	22 @ 23
Skinless hams, 18 @ 20 lbs. av.....	22 @ 23
Picnics, 4 @ 6 lbs. av.....	17 @ 18
Picnics, 6 @ 8 lbs. av.....	16 @ 17
City pickled bellies, 8 @ 12 lbs. av.....	20 @ 21
Bacon, boneless, Western.....	22 @ 23
Bacon, boneless, city.....	21 @ 22
Rollettes, 8 @ 10 lbs. av.....	20 1/2 @ 21 1/2
Beef tongue, light.....	@ 23
Beef tongue, heavy.....	@ 24

### FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, 1 c. trimmed.....	28c a pound
Sweetbread, beef.....	30c a pound
Beef kidneys.....	70c a pair
Mutton kidneys.....	12c a pound
Livers, beef.....	4c each
Oxtails.....	29c a pound
Beef hanging tenders.....	14c a pound
Lamb fries.....	30c a pound
Lamb fries.....	12c a pair

### BUTCHERS' FAT

Shop Fat.....	\$1.50 per cwt.
Brenat Fat.....	2.25 per cwt.
Edible Suet.....	3.25 per cwt.
Inedible Suet.....	2.75 per cwt.

### GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	16	2.20	2.35	2.40	2.55
Prime No. 2 veals.....	15	2.00	2.15	2.20	2.25
Buttermilk No. 1.....	13	1.90	2.05	2.10	2.15
Buttermilk No. 2.....	12	1.75	1.90	1.95	2.00
Branded gruby.....	8	.90	1.10	1.15	1.20
Number 3.....	8	.90	1.10	1.15	1.20

### BONES AND HOOF

	Per ton
Round shins, heavy.....	\$62.50
Round shins, light.....	@ 17 1/2
Flat shins, heavy.....	32.50
Flat shins, light.....	47.50
Hoofs, white.....	75.00
Hoofs, black and white striped.....	40.00

### PRODUCE MARKETS

#### BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@ 23 1/2	@ 23 1/2
Creamery (90-91 score).....	23 1/2 @ 23 1/2	23 @ 23 1/2
Creamery firsts (88-89).....	22 1/2 @ 22 1/2	22 @ 22 1/2

#### EGGS.

Extra firsts.....	15 1/2 @ 17
Firsts, fresh.....	15 1/2 @ 16 1/2
Standards.....	@ 16 1/2

#### LIVE POULTRY.

Fowls.....	9 @ 14 1/2	15 1/2 @ 18
Spring.....	21 @ 24	@ 19
Fryers.....	19 @ 20	20 @ 22
Broilers.....	16 1/2 @ 19	16 @ 22
Old Roosters.....	10 @ 10 1/2	@ 11
Ducks.....	8 @ 11	10 @ 16
Geese.....	8 @ 11	@ 11
Turkeys.....	13 @ 16	22 @ 23

#### DRESSED POULTRY.

Chickens, 17-24, frozen.....	23 1/2 @ 25	20 @ 21 1/2
Chickens, 25-47, frozen.....	21 1/2 @ 22 1/2	23 @ 25 1/2
Chickens, 48 up, frozen.....	22 1/2 @ 24 1/2	23 @ 25 1/2
Fowls, 31-47, fresh.....	17 @ 17 1/2	18 @ 18 1/2
48-59, fresh.....	18 @ 18 1/2	19 @ 19 1/2
60 and up, fresh.....	17 1/2 @ 18 1/2	18 1/2 @ 19
Turkeys, Northwestern.....		
Young toms, boxes,		
frozen.....	@ 29	@ 30

### BUTTER AT FIVE MARKETS

Wholesale prices 92 score May 13 to 19:

	13.	15.	16.	17.	18.	19.
Chicago.....	23 1/2	22 1/2	22 1/2	22 1/2	22 1/2	23 1/2
New York.....	24	23 1/2	23 1/2	23 1/2	23 1/2	24
Boston.....	24 1/2	24 1/2	24 1/2	24 1/2	24 1/2	24
Phila.....	24 1/2	24 1/2	24 1/2	24 1/2	24 1/2	24 1/2
San. Fran.....	25	25	25	25	25	25

Wholesale prices carlots—fresh centralized—90 score at Chicago:

	House	Track
May 13.....	22 1/2	22 1/2
May 14.....	21 1/2	21 1/2
May 15.....	21 1/2	21 1/2
May 16.....	21 1/2	21 1/2
May 17.....	21 1/2	21 1/2
May 18.....	21 1/2	21 1/2
May 19.....	21 1/2	21 1/2

Receipts of butter by cities (lb.—Gross Wt.):

	This week.	Last week.	Since January 1, 1939.
Chgo.....	4,748,499	4,039,801	100,398,025
N. York.....	4,981,715	3,982,615	100,781,917
Boston.....	1,187,599	1,285,261	29,296,192
Phila.....	1,507,433	1,138,106	29,268,730
Total.....	12,425,246	10,445,783	259,744,864

Cold storage movement (lbs.—net wt.):

	In	Out	On hand	Same day
May 18.....	491,917	369,349	31,124,011	11,004,167
May 19.....	491,917	369,349	31,124,011	11,004,167
May 20.....	491,917	369,349	31,124,011	11,004,167
May 21.....	491,917	369,349	31,124,011	11,004,167
May 22.....	491,917	369,349	31,124,011	11,004,167
May 23.....	491,917	369,349	31,124,011	11,004,167
May 24.....	491,917	369,349	31,124,011	11,004,167
May 25.....	491,917	369,349	31,124,011	11,004,167
May 26.....	491,917	369,349	31,124,011	11,004,167
May 27.....	491,917	369,349	31,124,011	11,004,167
May 28.....	491,917	369,349	31,124,011	11,004,167
May 29.....	491,917	369,349	31,124,011	11,0

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Solicit**



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**Gem Hams • Nuggets • Rollettes**  
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Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Men Wanted

### Superintendent

Wanted, superintendent for well-known sausage plant. Must understand the manufacture of sausage, curing of meats, figure costs and handle labor efficiently. Highest reference required with full information in reply. W-579, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausagemaker

Wanted, sausagemaker to make a full line of sausage for small packing plant. Write at once or call Frank Bohmann, Richland Center, Wis.

### Shortening Salesman

Wanted, man 35 to 40 years of age experienced in selling shortening in household packages to travel eastern half of United States. Unless you are capable of handling responsible position do not apply. W-577, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Business Opportunities

### Sausage Department

For rent, sausage department, machinery in fine condition. Two good live wires can make money here. Rare opportunity. Rent reasonable. FS-582, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Plant For Sale or Rent

We offer for sale or rent the Routh & Co. packing plant. Capacity 800 hogs, 200 cattle daily. A real bargain for someone. Address Logansport Artificial Ice & Fuel Co., Logansport, Indiana.

**READ THIS PAGE FOR OPPORTUNITIES**

## Position Wanted

### Pork Superintendent

Young man with 15 years' practical experience in general packinghouse work wants position with reliable concern. Understands operations from killing to shipping. Can turn out first-class products with fast curing methods. Now employed. Good references. W-578, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Manager

Food chemist, also former commercial and technical manager of own packing firm in Austria, is looking for position. Willing to go anywhere in the United States. W-580, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Chief Engineer

Position wanted by packinghouse chief engineer, 45 years old, 24 years' experience in construction, operation and maintenance. Knows B. A. I. code. Served packinghouse machinery two years for manufacturer. W-581, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Chopper and Sausagemaker

All-around man in sausage department wishes position with reliable firm. Experienced chopper; can make all kinds of sausage, bone hams, etc. Steady, dependable. Go anywhere. Permanent position with chance to prove ability more essential than location. W-566, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Rendering Supt. or Foreman

Position wanted by young married man as superintendent or foreman in large or small rendering plant. Have many years' experience in rendering business. Capable of taking complete charge of plant. W-573, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### General Superintendent

wishes connection with packer where knowledge and ability will be of value. Well qualified to handle labor and all packing house problems. Many years' practical experience, all operations, cattle and hogs. Now employed. W-562, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment for Sale

### Silent Cutter

For sale, reconditioned six-knife Buffalo silent cutter with motor stand and coupling, \$150.00, f.o.b. Milwaukee. Emil Noehre Company, 2624 W. National Ave., Milwaukee, Wis.

### The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

### Guaranteed Good Rebuilt Equip.

2—500-ton Hydraulic Curb Presses; 2—Meat Mixers; Sausage Stuffers; Silent Cutters; Grinders; 1—Allbright-Nell 2½"x5" Jacketed Cooker; 3—Anderson No. 1 Oil Expellers with 15 H.P. AC motors; Bone Crushers; Dopp Scrapper Kettles; 2—4"x9" Mechanical Mfg. Co. Lard Rolls; 2—Jay-Bee Hammer Mills, No. 2, No. 3 for Cracklings; 1—No. 1 CV M.&M. Hog; 3—Bartlett & Snow Jacketed Rendering Kettles, 6' and 10' dia.; Meat choppers.

Send for Consolidated News listing hundreds of other values in: Cutters; Melters; Rendering Tanks; Kettles; Grinders; Cookers; Hydraulic Presses; Pumps; etc. We buy and sell from a single item to a complete Plant.

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Completely equipped plant for manufacture of Sausage, Bolognas, Curing and Smoking, Boiling Hams and Cooking Meats. Economical to operate . . . Excellent trucking and loading facilities . . . daily production, 8,000-10,000 lbs. . . U. S. Inspection. Desirable location, East Side, New York City. Address inquiries to F. J. Wagner, 185 Madison Ave., New York City.

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LONDON  
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The equipment, supplies and services of the firms listed here vitally affect your business life. Each of these companies is constantly striving for perfection, and in doing so offers you procedures for operating more efficiently, means for producing

better merchandise and methods of selling your output more readily—with all the benefits which come from lowered costs and faster turnover. Study the opportunities they offer you in their advertisements—you'll find it worth while.



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Air Induction Ice Bunker Corp.....	29	Mitts & Merrill.....	36
Allbright-Nell Co.....Third Cover		Morrell, John, & Co.....	53
Ampol, Inc.....	53	National Electric Screen Co.....	48
Armour and Company.....	12	Niagara Blower Co.....	34
Armstrong Cork Co.....	24	Odell & Whitting.....	46
Bemis Bro. Bag Co.....	8	Oppenheimer Casing Co.....	57
Callahan, A. P. & Co.....	52	Pacific Lumber Co.....	34
Cincinnati Butchers' Supply Corp....	5	Patent Casing Company.....	57
Cleveland Cotton Products Corp.....	48	Powers Regulator Company.....	21
Continental Can Co.....	3	Preservaline Mfg. Co.....	22
Cudahy Packing Co.....	57	Rath Packing Company.....	53
Davidson Commission Co.....	46	Robbins & Myers, Inc.....	34
Dexter Folder Co.....	34	Roesling, Monroe & Co.....	46
Fearn Laboratories, Inc.....	48	Rogers, F. C., Inc.....	48
Felin, John J. & Co., Inc.....	53	Smith, H. P. Paper Co.....	10
Gallagher, D. J.....	46	Smith's Sons Co., John E..Second Cover	
Griffith Laboratories, The.....	7	Snow Brokerage Co., Inc.....	46
Hall, John W., Inc.....	46	Specialty Mfrs. Sales Co.....	57
Ham Boiler Corp.....	6	Stahl-Meyer, Inc.....	55
Hess-Stephenson Co.....	46	Stange, Wm. J., Co.....	11
Hormel, Geo. A., & Co.....	55	Stedman's Foundry & Machine Wks.	36
Hunter Packing Co.....	55	Sterne & Son Co.....	46
Hygrade Food Products Corporation.	55	Stevenson Cold Storage Door Co....	29
Jackle, Geo. H.....	57	Stokes & Dalton, Ltd.....	57
James, E. G., Company.....	46	Sunderland & De Ford.....	46
Jamison Cold Storage Door Co.....	29	Superior Packing Co.....	55
Jourdan Process Cooker Co.....	28	Sutherland Paper Co.....	18
Kahn's, E., Sons Co.....	53	Swift & Company.....Fourth Cover	
Kennett-Murray & Co.....	42	Sylvania Industrial Corporation.....	30
Kingan & Co.....	53	Tobin Packing Co.....	55
Lee, Lacy, Inc.....	46	United Cork Companies.....	29
Legg, A. C., Packing Co., Inc.....	57	U. S. Slicing Machine Co.....	48
Levi, Berth, & Co., Inc.....	57	Vegetable Juices, Inc.....	48
Liquid Carbonic Corp.....	27	Visking Corporation.....First Cover	
Mayer, H. J., & Sons Co.....	9	Vogt, F. G., & Sons, Inc.....	55
McMurray, L. H.....	42	Wagner, F. J.....	56
Meyer, H. H. Packing Co.....	53	Williams Pat. Cr. & Pulv. Co.....	36
		Wilmington Provision Co.....	55
		Wood, J. C., Co.....	46
		Zimmerman Alderson Carr Company.	46

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**handles all sizes of both skinned  
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## **Anco No. 800 Bacon Press—Fast and Simple**

This Press has a maximum opening of 27" x 13½" and will press down to 16" x 6½". The disappearing front side of chamber is a new feature, which facilitates loading and unloading. All parts are accessible and easily cleaned. Have an ANCO sales engineer tell you more about its construction and profit-making ability.

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